

VIA TERRA SELECTION RED

Via Terra is made with Garnacha negra from vineyards located in Plana de Gandesa, a collection of terraces with high drained soils offering low yields. First a cold whole cluster maceration takes place to achieve fruitiness; second a more traditional with riper grapes adding structure and complexity to the resulting wine. Aging from 4-6 months in 300l. French oak barrels.



Producer: Edetària

Appellation: D.O. Terra Alta

Origin: Spain / Terra Alta

Alcohol: 13,5 °

Size: 75 cl., 150 cl.

Total acidity: 5,6 g/l

Residual sugar: 0,5 g/l

Grape varieties: Garnacha negra 100%

Production: 55.000 bot.

Age of the vineyards: young vines up to 25 years old.

Plantation density: 2.500-2.800 vines/ha.

Total surface: 15 ha.

Soil: "Tapàs" franc texture soil with clay traces.

Harvest: September 25th- October 10th. Handpicked grapes in small 15kg. cases. Low temperature storage for 48 hours at 3°-5°C.

Fermentation: 22°-25° days for 15 days.

Aging: Assemblage comes at the end of fermentation. 100% aged in 300l. French oak barrels from 4-6 months.

Type of barrel: French oak 350-500l. from 4-6 years old

Service: 10-12°C

Closure: Technical cork

Type of wine: White

ACCOLADES

Wine Spectator: 90p

James Suckling: 90p

Jancis Robinson: 16/20 p

TASTING NOTES

Purple with violet hues. Fresh red fruit and spices aromas. Soft tannins and peppery showing a nice acidity.