

# VIA TERRA SELECTION WHITE

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Via Terra white is made with Garnacha blanca from vineyards located in Plana de Gandesa and Altipla. An early harvest to achieve fruit freshness is combined with a second one in two weeks aiming garnacha blanca richness. After fermentation assemblage occurs followed by aging in its own lees. As a result, a fresh, genuine and food friendly garnacha blanca is obtained.

**Producer:** Edetària

**Appellation:** D.O. Terra Alta

**Origin:** Spain/ Terra Alta

**Alcohol:** 13,0 °

**Size:** 75 cl.

**Total acidity:** 4,5 g/l

**Residual sugar:** <1 g/l

**Grape varietal:** Garnacha Blanca 100%

**Production:** 55.000 bot.

**Age of the vineyard:** Young vines up to 20 years old.

**Total surface:** 7,5 ha.

**Soils:** "Panal" fossilised quaternary period sand dune with sandy texture. "Tapàs" franc texture with clay traces soil.

**Harvest:** Harvest: September 5th-20th. Hand picked grapes in small 15kg. cases. Low temperature storage for 48 hours at 3°-5°C.

**Fermentation:** 48 hours natural gravity debourbage, followed by fermentation at 16°C for 15 days.

**Aging:** After fermentation assemblage takes place followed by aging in stainless Steel tanks to achieve creaminess and delicacy.

**Service:** 8-10°C

**Closure:** Technical cork

**Type of wine:** White

## ACCOLADES

Wine Spectator: 91p

Nº47 TOP 100 wines 2018 Wine Spectator

James Suckling: 92p

Jancis Robinson: 16/20p

## TASTING NOTES

Fresh pear and melon aromas. Palate full of rich fruit flavours, lush with a citrus persistent finish.