

VIA TERRA SELECTION BLANC 2021

Via Terra Selection blanc 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 wine is obtained.



Producer: Edetària

Appellation: D.O. Terra Alta

Origin: Spain/ Terra Alta

Alcohol: 13,0 °

Size: 75 cl.

Total acidity: 5,5 g/l

Residual sugar: <1 g/l

Grape varietal: Garnacha Blanca 100%

Production: 75.000 bot.

Bottling: February 2022

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

Total surface: 15 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: Organic Certified by CCPAE

Colour: White

ACCOLADES

Vintage 2020: Wine Spectator 89p.

Vintage 2019: Tim Atkin 91p. / James Suckling 90p. / Jancis Robinson: 16/20p

Vintage 2018: James Suckling 91p. / Wine Spectator 89p. / Jancis Robinson 16/20p

Vintage 2017: Wine Spectator: 91p

Nº47 TOP 100 wines 2018 Wine Spectator

James Suckling 92p

TASTING NOTES

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



E D E t À R I A

Edetaria S.L.

Plaça Comerç, nº 5

43780 – Gandesa

T. 977 42 15 34

info@edetaria.com

www.edetaria.com