



Designation of Origin

Terra Alta

Vintage

2022

Aging

Ecologic and young wine

Varietals

Garnatxa Blanca (100%).

Winemaking

Temperature controlled fermentation of the first must takes place at 15°C.



GR-171

“The GR-171 path crosses beautiful natural landscapes and monumental sites, scenarios that make Terra Alta an idyllic environment. A territory where the Garnatxa Blanca expresses all its character and authenticity.”

Delfí Sanahuja. Winemaker.

Tasting Note

Pale yellow color with greenish hues. Very intense aromatically, recalling the aromatic Mediterranean herbs and nuances of anise. It has a wonderful mouthfeel, with a refreshing, lifting acidity that is balanced by its enveloping fullness.

It is a thoroughly enjoyable wine, complex and with a lasting finish that bears the imprint of its decidedly marked varietal personality.

Analysis

ABV: 12,50 %.
Free SO₂: 17 mg/l.
SO₂ total: 70 mg/l.
Total acidity: 3.40 g/l (s.a.).
Volatile acidity: 0.35 g/l (a.ac.).
Residual sugar: 0.30 g/l.

