

Naturalis Mer Garnatxa Blanca 2020

PRODUCER

Celler Batea

APPELLATION

Terra Alta DO

WINE REGION

Catalunya

VARIETAL

100% Garnatxa Blanca. Nowadays Terra Alta has become the grape's greatest stronghold in Spain. The region boasts 1,400 hectares under vine, which account for 33% of the world's White Garnacha plantings.

ALTITUDE, SOILS

Poor nutrient shallow soils, medium in texture and rich in chalk, have created natural terraces located at different altitudes (ranging from 400 to 600 meters) and with different sun exposure. Overall the soils present a good drainage.

YIELDS

6.000 kg /ha

TRAINING SYSTEM

Guyot (mainly) and Gobelet vines

HARVEST

Mid September.

VINIFICATION

The grapes come from a selection of young vineyards (Guyot and old Gobelet trained) managed according to environmentally friendly agriculture practices, skipping any use of pesticides and herbicides. The only treatments performed are based on sulfur and copper, depending on the needs. In the cellar, our approach is hands off, avoiding technical manipulation and additives. The grapes are hand harvested in small bins and carried to the cellar. Direct soft pressing. The must spontaneously ferments with its indigenous yeast in steel tanks at 17°C. After the racking, the wine continues the tank ageing for four months before bottling with some lees stirring. Unfined and unfiltered. 5,2 grams/liter Tartaric acid.

AbV 13,5%

BOTTLES PRODUCED 10.000

WINE DESCRIPTION

Bright yellow with some greenish hues. The nose presents a slow evolution (due to the indigenous yeast fermentation). Apples and nuttiness. After a while aromas of fennel, quince and a slight touch of citrus notes. The palate is coherent with the nose, insisting on almonds and hazelnuts like notes and presenting a nice refreshing finish.

SERVICE TEMPERATURE 8 - 10° C

FOOD PAIRING Great choice for all the antipasti, quiches, pasta with fish sauce, shellfish and sushi.

CERTIFICATIONS: Organic and vegan.

