



adalta white 2019

Type of wine: White wine

Grapes: 100% White Grenache

Appellation: D.O. Terra Alta



Viticulture:

In Organic Agriculture Conversion. Warm and dry Mediterranean climate, clay-limestone soil, manual viticultural work and mechanical tillage.

Harvest:

September 5, 2019.
Hand picking.

Winemaking:

Plot vinification. Grapes sorted and destemmed. Low pressure pneumatic pressing. Debouillage by cold decanting. Alcoholic fermentation at controlled temperature (15-17°C), with regular stirring. Aging on fine lees for 7 months. Collage, light filtration, bottling.

Analysis:

Alcoholic degree: 13,5 % vol.
Residual sugars: <1 g/L
Total acidity: 5.4 g/L TH₂
Volatile acidity: 0,36 g/L H₂SO₄
Total SO₂: 62 mg/L
pH: 3,23

Tasting notes:

Dress: Beautiful clear colour of light gold with green reflections.

Nose: The first nose is expressive, with notes of fresh flowers, hazelnut blossom and fresh hazelnut. When aerated, notes of yellow fruits such as melon, quince, are mixed with floral notes. The nose is complex, fresh, elegant, and ends on mineral notes reminiscent of the rifle stone.

Palate: The attack is on freshness, evoking fresh hazelnut, flowers such as jasmine and yellow fruits. The middle of the mouth is rich, complex, round, with aromas of summer fruits. The finish is very long, salty, iodine with a hint of citrus. The set is harmonious and very elegant.

Food and wine pairing:

Oysters, seafood, fishes

Service:

12-14°C, decanting not necessary.

Annual production:

10.000 bottles.

TERRA REMOTA

