



Spain, Bodegas Altavins, Vinerel. les Brisat, D.O Terra Alta, Espagne, Blanc

D.O Terra Alta, Spain

Altavins is a small winery located within the D.O. Terra Alta, a wine-region, with thousands of years of tradition, in the southwest of Catalonia.

Altavins was founded in 2001 and since then they have been growing their presence and success in the wine market.

PRESENTATION

The dry climate helps to greatly decrease the incidence of fungal diseases and allows the development of a more sustainable viticulture. El Cerç, which continues blowing throughout September, provides the perfect conditions for a natural maturation of the grapes on the vine.

TERROIR

The surrounding land is teeming with vines and sits between 350 and 550 metres above sea level flowing in flat plateaus, hills and valleys. It is characterised by a dry Mediterranean climate with low rainfall, between 350 and 450 mm/year, abundant sunshine and two dominant winds; El Cerç, which comes from the interior and El Garbí or sea wind, which comes from the coast.

WINEMAKING

Skin maceration for 8-10 days and fermentation under temperature control (16oC) in stainless steel vats

AGEING

French oak barrels with acacia during 10°-12months.

VARIETAL

garnacha blanca 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

White wine with a golden yellow hue and greenish tones. Complex aromas reminiscent of pineapple and mango with notes of apple and apricot. Unctuous, long and persistent on the palate. The finish culminates in floral and fresh mint aromas.

FOOD PAIRINGS

White meats, fatty fish, rice dishes and foie grass.



