



# Spain, Bodegas Altavins, Garnacha Blanca, 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.

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 24-48 hours. 10-15 days fermentation under temperature control (16oC). When in the last stages of fermentation (low density) it is put in the barrel.

6-8 months in French oak barrels.

### 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

# **FOOD PAIRINGS**

White poultry, seafood.



