

# HERÈNCIA ALTÉS

## La Peluda 2015



"Produced with a special strain of Garnacha, Garnacha Peluda or hairy Garnacha, the 2015 La Peluda is a new bottling from lime and limestone soils planted with the strain that tends to produce fresher and lighter juice with higher acidity. It fermented in stainless steel with malolactic in barrels and a further ten months in 500-liter French oak barrels. There is a sappy spicy character to this red that I loved, cracked peppercorn with a wild side that made me think of a Syrah from Valais. It's really aromatic and showy. The palate is very refined, with an herbal twist that provides great freshness, perhaps from a relatively early harvest. Impressive!! 6,000 bottles were filled in September 2016." Luis Gutierrez, Wine Advocate

### ELABORATION

The peluda variety is picked by hand separately from the garnatxa negra variety, although ripening times were similar. De-stemming, and crushing followed by fermentation in stainless steel at 23-26.°C. with daily remontage. Malolactic fermentation and aging for 10 months in new 500 litre barrels – French, Hungarian origin. 6,000 bottles produced.

### VARIETIES

Garnatxa Peluda 100%

### VITICULTURE & VINEYARDS

Garnatxa Peluda sourced from a range of vineyards throughout Batea, mostly older vines between 20 and 30 years old planted at 300 to 400m AMSL.

### D.O.

Terra Alta

### ACCOLADES

92 Points Wine Advocate

### ANALYSIS

Alcohol: 15%

Sugar 0,1 g/l

Acidity: 3,9 g/l

### LOGISTICAL INFORMATION