

HERÈNCIA ALTÈS

Cupatge



TASTING NOTE

Inviting fruit of black berries and tones of violets arise from the glass. There is a refreshing acidity that takes the structure and complexity of the 'cupatge' of the many different varieties until the end of the tasting pallet. A seriously fruity sensation to be enjoyed with grilled meat of all sorts and good company.

ELABORATION

The three varietes are picked at different times, first the Syrah, then Garnatxa and finally the Cariñena. Maceration and fermentation is again separate according to variety with the final blend made before bottling.

SOIL TYPE

The cultivated soil is generally of medium texture. Predominantly rich in limestone with a lack of organic material. In total there are 17 soil profiles, the most prominent is the Pañal.

VARIETIES

Syrah 50%
Garnatxa Negra 25%
Samsó 25%

CLIMATE

Mediterranean with a marked continental influence bringing cold winters. Two dominant winds influence greatly the quality of our grapes. These are the "Cerc" a colder north westerly wind that keeps the grapes from losing their natural acidity, and the "Garbí", a mild sea breeze that makes sure that the grapes ripen correctly. Both winds also prevent disease and rot in the bunches.

VINEYARD

Family owned old vines, 450m above sea level

D.O.

Terra Alta

ANALYSIS

Alcohol: 14%
Sugar: 0,12 g/l
Acidity: 5,4 g/l

LOGISTICAL INFORMATION

Technical twin-top - 45 mm

Cases of 12

Cases / Layer: Eur 10, Us 14

Cases / Pal: Eur 50, Us 84

BAR CODES

Bottle: 18437012917566

Case: 18437012917511