

HERÈNCIA ALTÉS

La Serra Blanc

TASTING NOTE

"The white 2013 La Serra Blanc is pure Garnacha Blanca is a subtle single-vineyard white that fermented in barrel and shows very good balance and integration of the oak. The nose is a mix of subtle balsamic, Mediterranean and élevage aromas and flavors. The fact that it was raised in foudre rather than in barrigue might have something to do with it. It also has the freshness and acidity often linked to 2013, with fennel and aniseed notes. The palate is sleek and ends very tasty. 2,000 bottles produced. I was pleasantly surprised by the single vineyard wines from Herencia Altés in Terra Alta (one red and one white), which for some reason I didn't taste last year. A new name to follow."

– Luis Gutierrez (June 2015)



ELABORATION

From our ancient vineyard, La Serra, planted circa 1900. The vines typically produced around 300 gr per plant which is less than 1000 kg per hectare. Aged and fermented for 10 months in 1500LTR new French oak Foudres - 1900 bottles produced

SOIL TYPE

Sandy (Panal) and clay with some calcareous content.

VARIETIES

Garnatxa Blanca 100%

ANALYSIS

Alcohol: 14,5%

Sugar: 0,10 g/l

PH: 3.1

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

Single Vineyard La Serra

Planted circa 1900

Low yielding; 300gr per vine
(=<1000kg/ha)

D.O.

Terra Alta

ACCOLADES

92 Points Robert Parker

Best Garnatxa Blanca of Terra Alta

LOGISTICAL INFORMATION

Natural cork - 44mm

Cases of 6

Cases / Layer: Eur 11, Us 15

Cases / Pal: Eur 88, Us 135

BAR CODES

Bottle: 8437012917569

Case: 18437012917566

