

GARNACHA BLANCA

At high altitude, Garnacha Blanca reveals its most elegant and distinctive character. The elevation and marked day-to-night temperature variation slow the ripening process, allowing the grapes to retain vibrant natural acidity while developing remarkable white fruit, citrus and floral notes.

The result is a white wine that challenges expectations: displaying the variety's characteristic texture and structure, yet framed by finesse, precision, and a mineral backbone that only mountain-grown vineyards can provide.

VARIETY

100% Garnacha Blanca

TASTING NOTES

Appearance: Bright straw-yellow colour with greenish highlights. Clean, luminous and of medium intensity.

Nose: Fresh and expressive aromatics. Notes of fresh white fruit such as pear, apple and white peach dominate the bouquet, complemented by citrus aromas of lemon and grapefruit. Delicate floral nuances and subtle hints of Mediterranean herbs are supported by an elegant mineral background.

Palate: Fresh and well-balanced on entry. Medium-bodied, combining texture and liveliness with remarkable harmony. White fruit and citrus flavours reappear on the palate, accompanied by a vibrant freshness and a discreet mineral character that adds depth and personality. The finish is clean, persistent and refreshing, with lingering fruit notes and a subtle saline touch.

VINIFICATION & AGEING

Harvest: First half of September.

Night harvesting under dry ice protection.

24-hour cold maceration at 3–5°C prior to pressing.

Gentle pressing followed by settling on lees for 2–3 days and subsequent clarification.

Separation from gross lees and spontaneous fermentation lasting 20–25 days.

Aged on fine lees for 3 months in 500-litre French oak barrels.

Final clarification, filtration and bottling.

FOOD PAIRING

An excellent match for fish such as salmon or sea bream, shellfish, seafood rice dishes, white meats, semi-cured cheeses and Mediterranean cuisine.



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