

CELLER FRISACH

Frisach Vernatxa

ORIGEN: Terra Alta D.O. - Corbera d'Ebre

VARIETY: Garnacha Blanca 100%

AGEING: 6 months in 500Lts oak barrels

LOCALIZATION: Finca Quart

SOIL: Panal

VOLUME: 750ml

ABV: 13,5% vol.

CULTIVATION METHOD: Agricultura Ecológica

// Organic Wines

ELABORATION:

With this wine we want to revive an ancient way of Terra Alta winemaking: los vinos brisats.

Once the grape is selected, manually and very carefully, it is introduced for joint deposit must fermentation with the skins in order to extract the purest essence of the variety.

Once fermentation is complete, the wine is transferred into oak barrels of 500lts or aging for six months, there the wine is tamed and polished gently - this variety that has endured so much over time.

A wine that has not been filtered, clarified and stabilized, pure Garnacha.

TASTING NOTES:

Yellow with golden highlights. The nose is of medium intensity, notes of ripe white fruit, banana, fennel and hints of fresh quince. Interesting nose with good oak integration. In the mouth it is fresh, with good acidity, structured, creamy, fruit and aging in good harmony, weighing in mouth, structured and with a long finish after which mineral sensations appear. Proof of the qualities of Garnacha Blanca with contribution of ageing without losing its personality.

FRISACH

