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Edetaria

Via Edetana Blanco

Terra Alta, Spain

Wine Notes

Garnatxa blanca is the flagship variety of Terra Alta, where it expresses bright minerality. The wine shows aromas of stone fruits, citrus, balanced by a light creaminess.

Edetaria

Garnacha is King in Terra Alta, one of the most southern subregions of Catalonia, home to the world's 40% of Garnacha Blanca (Garnatxa in Catalan). Joan Angel Lliberia owner of Edetaria, has set the goal of making Terra Alta's most expressive 'Garnatxas', white, reds and rose's. All estate fruit, Edetaria is working with guyot and old bush-trained vines on terraced vineyards. Edetaria is committed to taking Garnacha to the next level. Some of their Garnacha Negra has mutated into Garnacha Peluda, which means 'hairy'. The leaf has developed hairs on its back side, which retains better moisture during the hot summer months, giving more natural acidity to the wines. Working with five soil types (Tapas, Tapas blanc, Vall, Panal and Codols) each with their own microclimate, Joan Angel (or know as the 'silver fox' of Terra Alta) has been practicing organic farming since the very beginning; he became certified organic in 2020. He is dedicated to making wines packed with minerality, freshness in a Mediterranean climate.



Farming:

Certified organic



Harvest Method:

Hand harvest



Varietal:

70% Garnatxa Blanca
30% Viogner



Age of Vineyard:

Planted between
1980-1990



Vessel:

6 months of aging in
French oak 300L



Vineyard Yield:

35 hl/ha



Soil Type:

Panal and Tapas



Annual Production:

35,000 bottles



Vinification:

After fermentation, assemblage is done. 50% of the wine is aged in 300 liters French oak for 6 months and the other half of the wine stays on its lees in the tanks in order to achieve the highest varietal expression.