



RIPE Wine Imports

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Edetaria

Via Edetana Tinto

Terra Alta, Spain

Wine Notes

This Garnacha based wine displays aromas of ripe red fruits such as raspberries, cherries with hints of balsamic notes. Full bodied, lush, long and persistent finish with soft integrated tannins.

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:

60% Garnacha
fina/Garnacha Peluda
30% Syrah
10% Carignan



Age of Vineyard:

Planted between
1980-1990



Vessel:

12 months of aging in
French oak 500 L



Vineyard Yield:

35 hl/ha



Soil Type:

Tapàs & Tapàs
blanc



Annual Production:

35,000 bottles



Vinification:

Manual table selection. Soft destemming and vinification in 100 hl steel tanks. Controlled fermentation process at constant temperature of 25°C. Pigeage and pumping over according to extraction potential. Fermentation and maceration with skins for 20-25 days. In-tank malolactic fermentation. After fermentation each wine is aged by grape variety for around 12 months in French oak barrels before being blended and bottled.