

ALTA ALELLA GARNATXA CATALUNYA GX



100% Garnatxa Negra. Cherry color with purple hues. Aromas of red fruit and violets. Flavors of red fruits, fresh and well balanced. Fruit and soft tannins on the finish. Delicious paired with full flavored foods. Organic.

The vineyard faces southeast, on slopes and terraces between 100-250m above sea level. The vines are grown on *Sauló* soil which is one of the most important elements that define the wines from Alta Alella: an acidic white granite-based sandy soil with low limestone content, low organic matter and good natural water drainage. The grapes are harvested by hand at optimum ripeness and in healthy condition. After destemming, the grapes begin a process of maceration-fermentation for 15 days at low temperature in stainless steel tanks to extract fruity aromas. Afterward, the grapes are gently pressed and once finished with malolactic fermentation in vats, the wine is immediately bottled.

Set in the middle of the Serralada de Marina Natural Park, Alta Alella is steps from the sea, and only a few miles from Barcelona. Family-run, Alta Alella have built their reputation producing a range of still and sparkling wines of great transparency. They aim for lightness, clarity and precision, with an over-riding love of, and respect for nature.

"We constantly want to improve and delve deeper into organic agriculture, to obtain the purest grapes and wines".

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Tasting Note:

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Shelf Talker:

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