

Via Edetana White DO Terra Alta, Spain



Edetaria:

Edetària is the winery of reference in Terra Alta, producing genuine wines with indigenous varieties of old vines in a unique terroir with a strong personality in a family estate that has belong to the same family for four generations.

Joan Àngel Lliberia produces 200.000 bottles of vegan and soon to be organically certified wines, which love travelling around the world preaching Mediterranean grenache pleasures.

Edetària wines are full of minerality, complexity, balance and elegance. This is the essence of these wines, the fruit of painstaking work, adapting each vine to the ground where it grows. A garnatxa dream to be shared with you.

Wine description:

Garnatxa blanca is one of the flagships of DO Terra Alta, where this grape reaches a high expression of minerality. This wine is made with 70% white Grenache from 40 years-old vines in "tapàs" and "panal" terroirs, and 30% Viognier. Via Edetana blanc is a highly aromatic wine, balanced by a bright acidity. It is creamy with an extremely fresh and mineral finish that grants elegance to the wine.



In conversion to certified Organic



Hand harvested



Garnatxa Blanca 70 %
Viognier 30%



25-40 years old



6 months of ageing
in French oak 300 l.



35 hectoliter/ Ha



Panal and Tapas



35.000



After fermentation, assemblage is done. Half of the wine is aged in 300 litres French oak for 4 months and the other half of the wine stays on its lees in the tanks in order to achieve the highest varietal expression.