

Via Edetana Red 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:

This wine is made from Grenache Fina and Grenache Peluda 60%, Syrah 30% and Carignan 10% from 20 to 40 years-old vineyards in different terroirs: "tapàs" (grenache and syrah), and "tapàs blanc" (carignan) . Aromas display ripe red fruits such as raspberries and cherries. After a light glass swirl balsamic notes appear. Full bodied, lush, long and persistent finish with sweet and balanced tannins.



In conversion to certified organic



Hand harvested



Garnatxas fina & peluda 60%, Syrah 30%, Carignan 10%



20-40 years old



12 months of ageing in French oak 500 L



35 hectoliter/ Ha



Tapàs & Tapàs blanc



35.000



Strict and meticulous selection of grapes on the vines. Manual harvesting in 15 kg boxes. Grapes maintained at 10°C during the process. Manual table selection. Soft destemming and vinification in 100 hl steel tanks. Controlled fermentation process at constant temperature of 25°C. "Pigéage" 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 500 L French oak barrels before being blended and bottled.