



Via Terra Red, DO Terra Alta, Spain



Terra Alta is a small wine region, in Catalonia, reaching for attention with distinctive wines based primarily on indigenous grapes. The region counts less than 60 wineries, and Edetaria is among the local wineries showing the way. It occupies a modern winery built in 2003 and vinifies only its own estate vineyards, many of which are more than 50 years old.

Edetaria is committed to taking Garnacha to the next level. Working with five soil types (Tapas, Tapas blanc, Vall, Panal and Codols) each with their own microclimate, Joan Angel is dedicated to making wines packed with minerality and freshness in a Mediterranean climate.

Via Terra Garnacha is a medium body red wine, with great minerality and pleasant red fruit flavors running from strawberries to red currants to sweet cranberries.



In conversion to Organic



Hand harvested



Garnatxa



20 years old



6 month of ageing in French oak



4,5 hectoliter/ Ha



Tapàs soil



45.000



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 12-15 days. In-tank malolactic fermentation. Six month aged in oak barrel 300 litres with its own natural fine yeasts.