



# HERÈNCIA ALTÉS

## La Pilosa

Nuria Altés, like many young vintners in Spain, comes from a family who has grown grapes for generations. Tucked away in a remote corner of Catalunya, Nuria's new project, Herència Altés, is situated outside the village of Batea, in the DO of Terra Alta. Remarkably Terra Alta is one of the largest wine-growing regions in Catalunya and one of which few are aware – something Nuria has set about changing. Growing up among the vines that her grandfather tended, Nuria has known these vineyards since her childhood and decided in 2010 to start purchasing grapes from her father to make her wines. She is assisted by her partner Rafael de Haan, and together, they inaugurated a new cellar for the 2016 vintage located in her hometown of Batea.

The soils around the village of Batea are called Panal – chalky and sandy topsoil over deep, clay-limestone, all underpinned by limestone bedrock. Panal is naturally low in nutrients with a tremendous capacity to store water, vital for the wines. The summers are warm and dry and almost always windy, alternating between the continental Cirç and the easterly Garbi bringing in humidity from the Mediterranean. This part of Terra Alta is so prone to these two winds that the area is famous for windmills that generate much of the region's electricity in addition to growing grapes. At elevations ranging between 390 and 480 meters above sea level, the vineyards of Herència-Altés benefit from a higher elevation the most of the rest of the DO. This allows for full maturation of the grapes at lower finished alcohol and higher acidity.

Nuria Altés considers Garnatxa Peluda, the thin-skinned and hairy-leafed mutation of Garnatxa, her Pinot Noir. Sourced from her estate vineyards and neighbors in Batea, this variety makes for expressive wines when grown in the sandy and chalky soils of Terra Alta. It is fermented in concrete steel tanks then aged in 50HL Stockinger foudres–15,000 bottles produced annually.

### ORIGIN

*Spain*

### APPELLATION

*Terra Alta*

### SOIL

*Sandy clay-limestone*

### AGE OF VINES

*25-45*

### ELEVATION

*400-450 meters*

### VARIETIES

*Garnatxa Peluda*

### FARMING

*Certified organic (CCPAE) and practicing organic (contract vineyards)*

### FERMENTATION

*Hand harvested, 24 hour pre-fermentation cooling, sorted, 30% whole cluster, natural yeast fermentation in tank, daily pigeage*

### AGING

*8 months in 50HL Austrian oak foudre*

## ACCOLADES

93 – 2021 La Peluda – James Suckling

93 – 2019 La Peluda – James Suckling

93 – 2017 La Peluda – James Suckling



ERIC SOLOMON  
SELECTIONS

