



HERÈNCIA ALTÉS

La Tarentina

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 than most of the rest of the DO. This allows for full maturation of the grapes at lower finished alcohol and higher acidity.

La Tarentina is a rosat made from 100% Garnatxa Peluda, the hairy-leafed genotype of Garnatxa Negra. The genetic switches that were flipped to cause the morphology of the leaves to change also subtly altered the fruit character of this variety, resulting in lower alcohol at ripeness with lively red-fruit flavors tinged with spice and herbal notes. Fittingly named after a local aromatic plant, Myrtus Tarentina, this is far from your average pink wine with a depth of exotic flavors that gives it versatility in pairing with various cuisines.

ORIGIN

Spain

APPELLATION

Terra Alta

SOIL

Sandy clay-limestone

AGE OF VINES

25-60

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, 40% whole cluster, natural yeast fermentation in tank, daily pigeage

AGING

Regular bâtonnage for 3-4 months in concrete tanks

ACCOLADES

91 – 2022 La Tarentina – James Suckling


ERIC SOLOMON
SELECTIONS

