**HERÈNCIA ALTÉS**

La Serra Blanc

Nuria Altés, like many young vintners in Spain, comes from a family who have 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 which few are aware – something Nuria has set about changing. Having grown up among the vines that her grandfather tended, Nuria has known these vineyards since her childhood and made the decision in 2010 to start purchasing grapes from her father to make her own personal wines. In this project she is assisted by her partner Rafael de Haan and together they inaugurated a new cellar in her hometown of Batea for the 2016 vintage.

The soils around the village of Batea are referred to as Panal – a chalky and sandy topsoil over deep, clay-limestone all underpinned by limestone bedrock. Panal is naturally low in nutrients with a tremendous capacity for storing water which is important for the wines as 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. The part of Terra Alta is so prone to these two winds that in addition to growing grapes, the area is famous for windmills which generate much of the region’s electricity. 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 a lower alcohol levels and with higher acidities.

The Garnatxa Blanca in the La Serra vineyard was planted around the turn of the last century. These low-yielding vines are planted on chalky and sandy limestone soils. Fermented and aged in foudre, as opposed to the old vine Garnatxa from Benufet which is aged in concrete, La Serra is a denser expression of the variety but it maintains the same salty minerality that is the hallmark of its terroir.

**ACCOLADES**

93 – 2015 La Serra Blanc – Wine Advocate
91 – 2015 La Serra Blanc – James Suckling

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**ORIGIN**
Spain

**APPELLATION**
Terra Alta

**SOIL**
Sandy clay limestone

**AGE OF VINES**
115+

**ELEVATION**
420-480 meters

**VARIETIES**
Garnatxa Blanca

**FARMING**
Certified organic (CCPAE)

**FERMENTATION**
Hand harvested, 24 hour pre-fermentation cooling, sorted, short maceration, pneumatic pressing, fermentation in 1200L French oak foudre

**AGING**
10 months in 1200L French oak foudres