



HERÈNCIA ALTÉS

Trementinaire

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.

ORIGIN

Spain

APPELLATION

Terra Alta

SOIL

Sandy clay limestone

AGE OF VINES

30-50

ELEVATION

390-480 meters

VARIETIES

Garnatxa Blanca

FARMING

Certified organic (CCPAE)

FERMENTATION

Hand harvested, destemmed and crushed, natural yeast fermentation in a concrete tank, 5 week contact on the skins

AGING

30 months in 4 300L French oak barrels (fifth or sixth fill)

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, dry, and almost always windy – alternating between the drying 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 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.

When we first tasted Trementinaire we were sure it was a Vermut for its aromatic intensity that evoked dried orange peel and Mediterranean herbs followed by vibrant acidity and savory finish. That such a seductive and wildly exotic wine could be coaxed from the skins of Garnatxa Blanca had us reconsidering this workhorse Mediterranean white. But let's face it, if anyone were to discover a fascinating new facet to Garnatxa Blanca, it would be Rafa and Nuria.



ERIC SOLOMON
SELECTIONS