

## DOTZEVINS TERRA ALTA

This wine is born in the charming terraces that cover the region of Terra Alta, between the River Ebro and Matarraña. It remains within the spirit of 'Mediterranean' terroir where its Grenache plays a key role. A particular character belongs to this wine on nose, wearing white fruit with notes of citrus and ripe apricot. Our Terra Alta wine is voluminous, creamy, slightly sour, refreshing and long on the palate, with a flavor reminiscent of Sant Pere's pear.

### DO TERRA ALTA

Between the river Ebro and the Matarraña, the Pandols coastal mountain, Horses and the Ports, are charring the spectacular typical landscape of the Mediterranean interior, and this is where the Terra Alta DO belongs. The vines are grown on natural terraces, with several slopes (slopes and plains). The cultivation soil, with good draining and variable depth, is rich in limestone and very poor in organic matter. The climate is dry Mediterranean, but with a strong continental influence. While the rains are not very frequent, it is notably the role of prevailing winds: the Sers and Garbinada. The 'Mediterranean-ness' of their terroir, the predominance of traditional grape varieties and the importance of good Grenache define their particular personality. That is why this DO has a distinctive watermark: the "Terra Alta White Grenache." Over 6,000 hectares and 1,400 grape growers enrolled in Terra Alta are made white, pink, red and up to four types of fortified wines (sweet white wine, sweet red wine, mellow and naturally sweet wine).

### "TERROIR"

Vineyards located about 400 meters above the sea, arranged in "terraces" and "cliffs" over a clayey limestone soil nature and very poor in organic matter, rainfall has hardly passes 400 ml per year, along with more than 2,000 hours of sunshine during the growing season and the influence of wind regime, mainly dominated by Sers and Garbinada. We find herethe best conditions to have a perfect development of the vineyards and high concentration of grape production and quality.

### WINE MAKING

Each variety of this wine was harvested manually. The racking of the first fractions of the must takes place at 13 ° C during 24 hours and then it is fermented for 25 days at 14 ° C. After that, it comes the work with the fine lees for 4 months. Blend is made in early February and then clarified, stabilized and filtered. Bottled wine on 9 March 2016.

### BLEND

GRENACHE	80%
VIOGNIER	20%

### TASTING NOTES

We can easily detect white fruit with notes of citrus and ripe apricot. Our Terra Alta wine is voluminous, creamy, slightly sour, refreshing and long on the palate, with a flavor reminiscent of Sant Pere's pear.

### PAIRING

This is a perfect wine to combine any type of seafood and soft cheeses. It is also elegant and nice to accompany any pasta and rice recipe.

Performance **5.500 Kg / Ha**

Terra Alta

DESIGNATION OF ORIGIN  
ORGANIC WINE

2018



**4 months**  
OF LEES



**from 8°C to 10°C**  
SERVING TEMPERATURE



**13%**  
ALCOHOL



**75 cl.**  
CONTENTS EACH BOTTLE