

RAICES

VARIETAL

GARNACHA BLANCA



Origin: Recognized as Spanish in origin, this is a mutation of the red grenache with which it shares the same ampelographic characteristics. It adapts very well to hot, dry climates but the cooler areas give it a delightful character due to the higher level of acidity. It is generally found in large quantities in the north-eastern Iberian Peninsula and in the French Eastern Pyrenees. It grows abundantly in the regions of Tarragona, Zaragoza and Teruel. It is the main grape variety in the appellations of Alella, Costers del Segre, Tarragona and Terra Alta. It is rarely found in Rioja and Cariñena.

- **Colour:** white
- **Date of first crop:** There are written records of this varietal dating back over 500 years
- **Area:** 40,000 ha worldwide - 25,000 ha in Spain. 1,400 ha in Terra Alta
- **Maturity:** Average for both vine and grapes
- **Yields:** Quite substantial unless its growth is controlled
- **Vulnerabilities:** Hardy grape variety but susceptible to oxidation and mildew
- **General characteristics:** The wines retain the colour of the grapes, which are often a distinct yellow. Its olfactory profile is characterised by broom, white flowers and notes of ripe white fruit. High in alcohol, it has a clean structure and the moderate acids gives it freshness and balance.
- **Synonyms:** Garnacho Blanco (La Rioja), Garnatxa Blanca (Catalonia and Basque Country) Alicante Blanca, Garnacha, Grenache, Grenache Blanc, Sillina Lanc, Belán, Rool Grenache, Feher.

Raices Garnacha Blanca

D.O. Terra Alta 2018 • 13% Vol.

A beautiful light golden yellow colour with white gold highlights. Subtle, elegant nose reminiscent of hawthorn, citrus fruit (kumquat, lime) and nectarine. Smooth medium-bodied mouthfeel that recalls the olfactory experience. Beautifully long and balanced finish.

Pairings: Grilled or fried fish, roast chicken, seafood vol-au-vents, tagines, salmon with dill, sea bream with fennel, spiced cod fillet, Basque Etoki or Brillat-Savarin cheese.