

FINCA HISPANA

**Wines made with passion,
For people who are passionate about wine.**



Finca Hispana Garnacha Blanca, 2016 DO Terra Alta

Type of Wine: White Wine

Appellation of Origin: DO Terra Alta

Winery: Celler Unio, Reus

Varietal: 100% Garnacha Blanca. Vines are between 30-60 years old.

Terrain: A high altitude plain (above 1,400 feet), close to the mediterranean, typically hot in summer with a bitterly cold winter. The soil is clay with pebbles, with little or no organic material. Rainfall is less than 16 inches per year.

Harvest: Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

Ageing: Fermented on the lees in stainless steel.

Bottling: Bottled on the property.

Serving Temperature: Between 41° and 55° F

Alcohol Content: 12.5%

About the producer:

Guiomar Ribas Ferran, a young assistant-winemaker is passionate about wine, particularly the white garnacha varietal that is widely grown in this high-altitude region of northwest Spain. Garnacha is ideally suited to the mild Mediterranean climate that gently drifts up from Barcelona on the coast.

Tasting Notes:

Color: Pale straw.

Nose: Light, citrus with green apple.

Palate: A dry white wine with plenty of fruit and fresh acidity, it is ideal when paired with creamy cheeses, white meats, seafood or salad.

Format: 750ml (case of 12 bottles)

Ratings:

86 points, BEST BUY! Wine Spectator, Nov 15th, 2014

"Pear, melon and light herbal flavors mingle in this broad-textured white wine, with firm acidity and a refreshing touch of bitterness on the finish" T.M.

87 points, BEST BUY!, Wine Enthusiast, May 2015

"Neutral on the nose except for a whiff of apple, this is a wine to drink now. A round, pulpy palate is balanced by citric acidity, while waxy flavors of baked apple and peach finish briny and round, with a hint of green banana." M.S. (5/1/2015)