

Alfredo Arribas

GOTES

blanques



Amazing facet of white grenache in high altitudes, in its most slender and citrus expression. Body and freshness at the same time. Intended absence of the slate terroir and the usual aging in wood. Nerve and liveliness brought by the combined passage through cement tulips and steel tanks. Two vineyards in La Morera, with slow ripening process, where the harvest of white varieties is later than most of the red varieties of the Bellmunt area.

APELLATION	PRIORAT
VARIETIES	White and grey grenache
ALTITUDE	460m / 650m
SOILS	Calcareous and light chalky
AGE OF VINES	30 years
FARMING	Organic
DENSITY	3.500 Vines/ha
HARVEST	Last fortnight of September
FERMENTATION	A part with stems. 16 days in stainless steel and concrete tanks (tulipes)
AGING	6 months in concrete tank (tulipes) and stainless steel with lees
PROPERTIES	Alcohol 13,5%; acidity 5,5 g/l; ph 3.4