



vall major

white grenache

the wine

To make Vall Major, our flagship wine, we look for young wines showing all the fruity potential of the Garnacha grape, both red and white. We source from a variety of vineyards, each with an average age of 20 years and with a crop of about 3 kilos per vine.

Through Vall Major we try to capture the full fruitiness of white Garnacha: notes of white fruits and stone fruits combine with a background of citrus and dried mountain herbs.

This is a medium-bodied wine to be enjoyed on its own or with a meal. It is noticeably fruity on the palate with good acidity and the sweetness characteristic of this grape.

the process

The grapes are selected in the winery and, after destemming and crushing, undergo skin maceration for some hours at a low temperature in stainless steel tanks. This is followed by fermentation at a controlled temperature. Finally, the wine is left on fine lees for a time before bottling.

Appellation of Origin: Terra Alta

Varieties: 100% White Garnacha.

Vineyards: Average age of 20 years and with a crop of about 3 kilos per vine.

Harvest: Picked by hand during the last week of August and the first one of September.

Alcohol Content: 13%

Making Process: Selected grapes in the winery, skin contact, controlled fermentation and stay on fine lees.

Ageing: No.

Nose: Apple, pear, peach, melon, citrics and dried herbs.

Mouth: Medium-bodied, fruity and good acidity.

Serving Temperature: 7 – 10°C

