

DUES VOLTES GARNATXA BLANCA 2024

White Grenache

dues
voltes
VINS de TERRITORI



The "Dues Voltes" project brings together unique vineyards that represent distinctive local varieties, perfectly capturing the organoleptic characteristics of their respective territories.

THE ESTATE

El Vilà is a plot located in Horta de Sant Joan, planted with white grenache grapes in 1996. It is certified organic and managed with regenerative agricultural practices. It covers an area of 0.6 hectares with predominantly limestone soil.

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White wine made exclusively from Garnacha Blanca. Carefully hand-harvested with double selection in the vineyard and in the winery. Destemmed and directly pressed. Fermentation in stainless steel tanks at a controlled temperature below 20°C for 20 days. In the final stage of fermentation, the wine is racked and aged on fine lees for 8 months in 600L French oak barrels. The wine is bottled in the spring of 2025 after a gentle filtration.

TASTING NOTES

Color: Bright golden hue.

Aroma: Marked by balsamic notes that bring freshness and integrate perfectly with aromas of white fruit and stone fruit such as ripe peach, adding sweetness and roundness. As it evolves in the glass, delicate notes of white flowers such as elderflower emerge.

Palate: High intensity. Balanced acidity highlights its freshness. Apple and peach notes return on the palate.

Development: At an optimal point for drinking, though it still has the potential for positive ageing..

Winemaking and aging

Area:	Horta de St. Joan [Terra Alta] Winemaker selection
Certification:	Varietal wine
Type of soil:	Limestone soil
Variety:	White Grenache 100%
Harvest:	August 31th
Aging:	8 months in french oak 500L
Nº of bottles:	1323 bottles

Analytical data

Alcohol:	12 % vol
Volatile acidity:	0,38 g/L
Residual sugar:	0,07 g/L
Total acidity:	5.75 g tartaric acid/L
pH:	3,21
Total sulphites:	41 mg/L

A 100% terroir wine

Serving temperature: 6-10 °C

CELLER
dues
voltes

