

Foranell Garnatxa Blanca

Variety: White Grenache

Vintage: 2015

Alcohol content: 13 %

Type of wine: Dry white

Designation of origin: DO Alella.



Vineyard: Plot "La Sentiu", a 20 year old vineyard cultivated in organic farming.

Terrain: Granite sand, south-east orientation on slopes of 35% at an altitude of 320 m, right in front of Mediterranean sea.

Vinification: Harvesting and selection of grapes by hand. Fermentation takes place in the stainless steel tank where it is in contact with its lees for 9 months. Subsequent blending of the three varieties and aging for at least two years in the bottle.

Production: 1500 bottles 75 cl.

Tasting note:

Bright, high-intensity color. Yellow tones with golden reflections.

The nose shows hints of dried grass, such as fennel, chamomile resting on a bed of yellow-fleshed fruit, with a sweet air and a background of nuts.

In the mouth it is present in the front of the mouth, and in its evolution of the mouth passage, it fills all the spaces. It is a structured, balanced wine. In the end earthy notes are mixed with acidic freshness, giving a long, lingering wine that leaves the mouth clean despite its volume.

Outstanding mentions and awards:

Gold medal at the certainly international Gilbert & Gaillard 2019.

Silver 2019 at the international competition "Grenaches du Monde"

Gold medal at the certainly international Gilbert & Gaillard 2020.

Gold medal 2020 at the international competition "Grenaches du Monde"

Gold Vinari awards 2020 to the best wine of the DO Alella.

Wine Guide of Catalonia 2019– Score: 9.73.

Guia Peñín 2021-Score 91.