Wijnfiche

Celler Balart - Amfora Blanc | DOC Terra Alta Garnatxa Blanca Spain (CATALUNA) — 2023

Domain

Celler Balart

In 2002, Marc started the first winemaking project in his grandparents' family house, in the heart of the historic center of Gandesa (Catalunya). Until 2011, he worked alone making a single type of wine, Borretes, a monovarietal from Carignan. This year, Lluís joins the project and they sign as Celler Germans Balart. At this point, they start making grenaches and grow the project. With the evolution of the project, comes a new challenge, and it is in 2020 that they change their facilities for more comfortable and efficient ones in new place. Currently, Marc takes care of the direction of the field, and Lluís of the commercial section and together we do the oenology in equal parts.

Vinification

Manual harvest in 20 kg fruit crates. Fermentation entirely in stainless steel tanks at a controlled temperature of 15°C. Aging for 4 months in amphorae.

Taste

A clear, golden-yellow sparkle in the glass. Complementary aromas from the Grenache grapes (apple, peach, and banana) combined with the mineral flavors from the aging in amphorae. A generous mouthfeel supported by integrated acidity.

Food pairing

Pizza - with seafood and tuna | Risotto | Fish - trout

General information

Type: White wine
Grape varieties: Grenache blanc (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 10-12 °C
Taste profile: Mineral acidic

