



# HERÈNCIA ALTÉS

## Garnatxa Negra

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Nuria Altés, like many young vintners in Spain, comes from a family who has grown grapes for generations. Tucked away in a remote corner of Catalunya, Nuria's new project, Herència Altés, is situated outside the village of Batea, in the DO of Terra Alta. Remarkably Terra Alta is one of the largest wine-growing regions in Catalunya and one of which few are aware – something Nuria has set about changing. Growing up among the vines that her grandfather tended, Nuria has known these vineyards since her childhood and decided in 2010 to start purchasing grapes from her father to make her wines. She is assisted by her partner Rafael de Haan, and together, they inaugurated a new cellar for the 2016 vintage located in her hometown of Batea.

The soils around the village of Batea are called Panal – chalky and sandy topsoil over deep, clay-limestone, all underpinned by limestone bedrock. Panal is naturally low in nutrients with a tremendous capacity to store water, vital for the wines. The summers are warm and dry and almost always windy, alternating between the continental Cirç and the easterly Garbi bringing in humidity from the Mediterranean. This part of Terra Alta is so prone to these two winds that the area is famous for windmills that generate much of the region's electricity in addition to growing grapes. At elevations ranging between 390 and 480 meters above sea level, the vineyards of Herència-Altés benefit from a higher elevation than most of the rest of the DO. This allows for full maturation of the grapes at lower finished alcohol and higher acidity.

Nuria's most widely planted red variety is the indigenous Garnatxa Negra which grows well in the sandy and clay-limestone soils of the region. By mixing old and young vine fruit and fermenting in concrete, Nuria is able to create an affordable, lively, and elegant version of Garnatxa showcasing the delicate Pinot side of the variety —100,000 bottles produced annually.

### LOCATION

*Spain, Terra Alta*

### SOIL

*Sandy clay-limestone*

### ELEVATION

*390-480 meters*

### FARMING

*Certified organic (CCPAE)*

### VARIETIES

*Garnatxa Negra*

### AGE OF VINES

*15-30 years-old*

### FERMENTATION

*Hand harvested, 24 hour pre-fermentation cooling, partially destemmed, crushed, natural yeast fermentation in concrete tank, 15-day maceration with daily pigeage*

### AGING

*9 months 50HL Austrian oak foudres, vegan*

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### ACCOLADES

**91** – 2023, *Wine Advocate*

**90** – 2022, *James Suckling*

**91** – 2019, *James Suckling*

