



Altavins Domus Pensi White

(DOH-moos PAYN-see)

As the name implies, the vineyard site at Altavins is high and exposed, with very warm days and briskly cool nights. Winemaker Joan Aruffi makes a beautiful, expressive, admirably complex quaff with catchy, yet elegant notes of sweet grass, herbs, gooseberries and crisp pear. It is a terrific example of Spain's increasing ability to produce white wines of real distinction, while not losing their pleasing approachability.



LOCATION

Cataluña, España.
(*Terra Alia*)
12 hectares. 425 meters.



SOIL

Chalk and lime soils, with low permeability. Poor in organic material.



ESTATE

Altavins.
(AHL-ta-VEENS)



VINE

Spurred Cordon. Tendone.
2,800 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Joan Bautista Arrufi i Pieg.
(zhoo-AHN bow-TEE-sta
ah-ru-FEE ee pee-EGG)



VINIFICATION

Fermentation in temperature controlled stainless steel.



VARIETALS

65% Garnacha Blanc,
30% Macabeo,
5% Muscat.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.4 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

4.7 grams per liter.



VINTAGE PRODUCTION

350 cases.



ALCOHOL

13.4% by volume.



FOOD PAIRING

Halibut, seafood-stocked paella,
and grilled prawns.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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