



**Joaquim Battle "Foranell" Garnatxa Blanca Alella 2010**

Salty and stoney are descriptors that come to mind with this firm example of Garnatxa Blanca. Very well balanced and full flavored while not being heavy on the palate. A versatile food wine that brings the ocean and the earth to the table.

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VARIETIES: 100% Garnacha Blanca

VINEYARDS: Steep hillsides located 308 metres above sea level. Vineyards face the ocean, with high degree of maritime influence.

VINEYARD SOILS: White, Granite based sand topsoil (Sauló) with limestone subsoil

FARMING: Organic

WINEMAKING: Hand harvested. Pre-fermentation skin contact of 10 to 15 hours. Fermentation in stainless steel at controlled-cooler temperature. Via native yeasts. No malolactic fermentation.

AGING: Stainless Steel. 12 months aging on fine lees. 1 year minimum aging in bottle before release.

