



Altavins Domus Pensi White

(DOH-moos PAYN-see)

Bracingly clean, zippy Garnacha has rarely tasted better to our smacking lips. Winemaker Joan Arrufi i Pieg and partner Jordi Vidal make a wine here “that we sip while we make our other wines!” In a tiny cellar, these two friends ferment at a brisk 15 degrees celcius.

 LOCATION	Catalunya, España. <i>(D.O. Terra Alta)</i> 12 hectares. 425 meters.	 SOIL	Chalky and lime soils, with a low permeability. Poor in organic material.
 ESTATE	Altavins. (AHL-ta-VEENS)	 VINE	Traditional bush pruning. 2,800 vines per hectare. 1 bottle per plant average yield.
 WINEMAKER	Joan Aruffi i Pieg. (zhoo-AHN ah-RU-fee ee pee-EGG)	 VINIFICATION	Fermentation in temperature controlled stainless steel at 60° F.
 VARIETALS	85% Garnacha, 15% Chardonnay.	 BARREL	No barrel aging.
 RESIDUAL SUGAR	0.4 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, hummus, creamy cheese, and salted nuts.

