



Clua Domènech Terra Alta Blanc

(TAY-rah AHL-tah blahnk)

Made from an inspired blend of grapes, including Garnacha Blanca, Chardonnay, Sauvignon and a touch of Moscatel for added complexity on the nose. This blanca offers bright, lively citrus notes, with a rich, viscous body.

 LOCATION	Catalunya, España. <i>(D.O. Terra Alta)</i> 20 hectares. 480 meters.	 SOIL	Calcareous and clay.
 ESTATE	Clua Domènech. (CLOO-ah doh-MAY-nake)	 VINE	Trellised vines. 3,150 vines per hectare. 2 bottles per plant average yield.
 WINEMAKER	Xavier Clua & Rosa Domènech. (CHA-vee-ay KLOO-ah) (ROH-sa doh-MAY-nake)	 VINIFICATION	8 hour chilled pre-maceration. 8 hour temperature controlled fermentation. 4 months in stainless steel.
 VARIETALS	60% Garnacha Blanca, 20% Chardonnay, 15% Sauvignon, 5% Moscatel.	 BARREL	No barrel aging.
 RESIDUAL SUGAR	2.0 grams per liter.	 MATURATION	No bottle aging.
 ACIDITY	6.0 grams per liter.	 VINTAGE PRODUCTION	800 cases.
 ALCOHOL	13.0% by volume.	 FOOD PAIRING	Grilled fish, goat cheese and pork loin.

