

TARIMA BLANCO

Merseguera, Macabeo & Moscatel D.O. Alicante



Vineyard: Multiple proprietary vineyards planted in the unique terroir of the subregion located between the Sierra de Salinas, Sierra de Umbria, and the Sierra de la Sima.

Year(s) Planted: Between 1960 and 1970.

Viticulture: Traditional dry farmed viticulture. Organic goblet trained vines. Cultivated completely by hand, with minimal human intervention. Harvested by hand.

Yields: 3 kg per plant

Vineyard Area: 50 acres (20Ha.)

Total Area in D.O.: 25,000 acres (9,986Ha.)

Altitude: 2100-2450ft. (650-750m)

Soils: The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with large chunks of pure chalk. The largest marble quarry in Europe is located near our vineyards, testament to the chalky quality of the soils. Marble is the product of chalk, or calcium carbonate, that has been compressed over a very long period of time.

Climate: Continental, with some Mediterranean influence. A very unique microclimate that is the result of the convergence of the three previously mentioned mountain ranges, combined with the high altitudes, that are unique to this sub-region of Alicante.

Harvest: Beginning of September.

Winemaking: The grapes are sorted, destemmed, and fermented in stainless steel at low temperature by indigenous yeast.

Ageing: N/A

Bottling: Cold stabilized and lightly filtered.

Comments: Tarima Blanco is a unique white wine produced from three of Spain's most important indigenous white grapes. Merseguera is indigenous to this part of Spain.

LAST AWARDS:

- Jeb Dunnuck: 88 puntos Tarima Blanco 2017.
- Guía Peñín 2017: 90 puntos Tarima Blanco 2015.
- J. Raynolds - Vinous: 89 puntos. Tarima Blanco 2015.