



Wijnfiche

Celler Balart – Seleccio Blanc | Doc Terra Alta Spain (CATALUNA) – 2023

Domain

Celler Balart

In 2002, Marc started the first winemaking project in his grandparents' family house, in the heart of the historic center of Gandesa (Catalunya). Until 2011, he worked alone making a single type of wine, Borretes, a monovarietal from Carignan. This year, Lluís joins the project and they sign as Celler Germans Balart. At this point, they start making grenaches and grow the project. With the evolution of the project, comes a new challenge, and it is in 2020 that they change their facilities for more comfortable and efficient ones in new place. Currently, Marc takes care of the direction of the field, and Lluís of the commercial section and together we do the oenology in equal parts.

Vinification

Manual harvest. Fermentation in controled temperature of 15°C in stainless steel tanks.

Taste

Bright pale yellow hue. Apple, pear, bannana and mango, with a touch of citrus. Juice in mouth, smooth, with well balanced acidity.

Food pairing

Oysters | Salades | Pasta - with seafood | Cold dish

General information

Type: White wine

Grape varieties: Grenache blanc (60%), Macabeo (35%), Moscatello (5%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Round smooth



