

Jordi Miró | “Garnacha Blanca”

Terra Alta, Spain



The Story: Jordi Miro's passion for wine started at an early age. As a child, he worked in his family's vineyards alongside his father, Miguel Miro. There he learned to prune, plow, cultivate, and harvest. The family has been growing grapes in the region for generations - Jordi's maternal grandfather had his own small winery, while his paternal grandfather, Jaume, was a renowned grafter in the region and an expert cultivator. Jordi planted his own 5 Ha (12.5 acres) of vineyards in 1999. In 2009, Jordi began to construct his own small winery. He built it himself, brick by brick during his free time. Today, Jordi experiments to create innovative new wines and styles. Traditionally in Terra Alta, whites and reds were produced by the skin contact maceration process. Jordi's wines combine traditional methods with a modern touch.

Vineyard: The vineyard is organically farmed with no irrigation and no chemicals are used (pesticides, fertilizer, additives, etc). The vines are cultivated in classic trellis style.

Vinification: Fermentation takes place in stainless steel vats (always full) (90%) and in new French oak barrels of 300L (10%). 24 hours skin contact maceration.

Ageing: Battonage and aging of 4 months also takes place in the barrel. The final blend is 95% young wine and 5% from the barrel. Before bottling, the wine is clarified and lightly filtered; sediments may form

Everything else you want to know about this wine: Jordi's philosophy is to do as much as possible in the vineyard to create the wine there, and then vinify with minimal intervention.

Varietal: 100% Garnacha Blanca

Region: Terra Alta

Winemaker: Jordi Miró

Farming: Working Organic

Vines Age: 21 years old

Soil: calcareous and poor in organic matter

Le Storie
Wines