UNIQUE VINS
by RAMON CANALS

SIANA
Montsant
DENOMINACIÓ D'ORIGEN

TERRER BLANC



The Garnacha Blanca and Macabeo grape varieties, grown in the municipality of Els Guiamets (DO Montsant), form the basis for the production of SIANA TERRER BLANC white wine.
After selecting the finest vineyard parcels, the wine is produced by fermenting part of the must in stainless steel tanks and part in oak barrels, followed by 6 months of ageing.

VINEYARDS: MONTSANT TERROIR

Grape varieties: Garnatxa blanca and Macabeo.
Region: D.O. Montsant. **Sub-region:** Els Guiamets
Climate: Mediterranean with a certain continental influence. The effect of the surrounding mountains, which partially protect the area from maritime influence, results in a marked contrast between daytime and nighttime temperatures during the grape ripening period.
Soil: Clay soils with good water-retention capacity, licorella (slate), and loamy soils composed of sand and silt.
Vineyard altitude: 290 m (Garnacha Blanca) and 300 m (Macabeo).
Rainfall: Average annual rainfall of 590 L/m².

WINEMAKING

Harvest: Hand-harvested in small 25 kg boxes. TheMacabeo was harvested on 20 August and the Garnacha Blanca on 22 August.
Grape pressing and must fermentation: Upon arrival at the winery, the grapes are destemmed and gently crushed. Part of the must is then fermented in stainless steel tanks, while the remaining part is fermented in oak barrels, followed by 6 months of ageing.
Blend: Garnacha Blanca and Macabeo.
Type of barrels: 225-litre French oak barrels.
Ageing: 6 months.

TASTING NOTES

Siana Terrer Blanc displays a bright pale yellow colour.
On the nose, it offers an intense and elegant aroma of white fruit, with subtle notes of herbs and flowers, complemented by delicate toasted notes from oak ageing. On the palate, it is structured and fresh, with a subtle creamy texture. The finish is pleasant, revealing hints of citrus and creamy notes.
Recommended pairing: Ideal with seafood, fish, white meats, pasta and rice dishes, as well as Asian cuisine. It can also be enjoyed by the glass with light tapas and good company.

Serving temperature: Serve between 6–8°C.

Ramon Canals
Owner and winemaker