



Wonderful World of Wine

August 2026
The WineSeller Club

2024 Jorn Nou, Garnacha Negra

Growing Region.....	Terra Alta, Spain
Varietal Composition.....	100% Grenache
Fermentation.....	Used Barrel 6-10 Months
Alcohol Content.....	14.5%
Suggested Retail.....	\$25.00
WineSeller Club Price.....	\$20.00

Broad Strokes:

Altavins Viticultors Jorn Nou Garnacha Negra is a highly regarded, value-driven red wine from Catalonia's deep southern region of Terra Alta, Spain. Based in the wild, windswept hills of Terra Alta, Altavins is one of the region's leading lights. Founded by Joan Bautista Arrufat in 2001, the estate champions native varieties like Garnatxa Blanca and Garnatxa Negra, grown at altitude on limestone-rich soils.

There's a strong sense of identity here — Mediterranean sun balanced by freshness and precision, with a focus on old vines and low intervention winemaking. The wines are textured, honest and full of character, shining a well-deserved spotlight on this often-overlooked corner of Catalonia. Terra Alta is now carving out a reputation for distinctive, terroir-driven wines with real personality. Authentic, undervalued, and increasingly exciting.

Appearance:

Simple and straightforward looking visual with a definitive design element of unknown origins. "Garnacha" could be larger and bolder in my opinion. Not much to see on the back label. The wine has a dark red coloring, nearly black at the core.

Nose:

A perfect Garnacha (Grenache) nose, very much reminding me of how this wine is supposed to taste. Black and red fruits, dark cherry, black pepper and roasted red pepper, touch of wood, crushed herbs and exotic spices: clove, nutmeg. Red licorice.

Texture:

With a weighty richness on the entry, the wine feels full, lush. Some youthful acids clip at the sides of your palate to keep that in check. It is easy to get lost in the long, joyous finish, which features a superb balance of the dense ripe rich fruit and the vivacious acids.

Flavor:

Red cherries, cherry pie, pie dough, and of course, strawberries. There is a touch of earthiness, however faint, and I detected a delightful earthiness! The fruit is almost candied, balanced by edgy acids. Also got some black pepper and juniper.

Serving Suggestions

This is a lot of wine for the \$20+ price tag! The wine excels with all kinds of foods.

