

CELLER

FRISACH



We are Frisach

Our family farming dates back to over 200 years of heritage, working day by day in the vineyards that bear fruit to produce our wines. Our ancestors bequeathed this land laden future without being aware of it's potential. The sweat of their work and their love for farming feeds the roots of our history.

But it was necessary taking a step forward. We are Francesc and Joan, brothers and sons of our family profession. Our project —Celler Frisach— started in 2009 to value their work, value the land and to value their vineyards.

Celler Frisach raises to claim humility, farming, wine-growing and Corbera d'Ebre. It claims for sensitivity and creativity expressed through our Terra Alta wines variety.

We are roots, we are Corbera, we are wine.

My Philosophy

Frisach Winery was born in the farming world, that makes us have our own different point of view. Our idea involves grapes experimenting, discovering new ways while respecting our roots always, respecting our origins. Freedom.

We appreciate maintaining consistency with our values. Our task is simply valuing the land we work and this requires eco-friendly and organic farming. Always anchored in Terra Alta, as “vernatzxa” is (Grenache).

The winery was born with the two brothers, Joan and Francesc Ferré hands. We are like a tree, the roots, and branches, one bound to clay and stones, another dreamer air like leaves and brocade.



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My Region Terra Alta

Celler Frisach winery is located in a natural unspoilt environment as the Terra Alta, region of southern Catalonia in Spain. Large vineyards areas, olive trees and other crops that draw a sober landscape of hills and evocative plains.

Unknown, fascinating and a very strong character, this Ebre river region offers visitors and curious people, lands were to get lost and picked up by the world as Pablo Ruiz Picasso decided to do so. First to recover from an illness. After the fascination that caused the town of Horta de Sant Joan, their shades, and its people. "Everything I know I learned in Horta" Picasso would say is that this population had a strong impact on the Malaga's painter to the point that they say was decisive in his Cubist period.

The Spanish Civil War has also left an indelible mark around the Ebre Land region. In this place, the confrontation was direct. Thousands of soldiers were fighting on both sides of the Ebre river sheltering in the trenches made for the occasion. Trenches that today still plow the ground like a scar.



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L'abrunet de Frisach Blanc

ORIGEN: Terra Alta D.O. – Corbera d'Ebre
VARIETY: Garnacha Blanca 100%
LOCALIZATION: Finca Quart
SOIL: stony and calcareous
VOLUME: 750ml ABV: 13,5% vol.
CULTIVATION METHOD: Agricultura Ecológica // Organic Wines



L'abrunet de Frisach Negre

ORIGEN: Terra Alta D.O. – Corbera d'Ebre
VARIETY: Garnacha Fina 60% & Carinyena 40%
AGEING: Concrete tanks
LOCALIZATION: Crevetà & Vall de Canelles
SOIL: Clay – stony and calcareous
VOLUME: 750ml
ABV: 13,5% vol.



L'abrunet de Frisach Rosat

ORIGEN: Terra Alta D.O. – Corbera d'Ebre
VARIETY: Garnacha Gris, Garnacha Blanca i Garnacha Negra.
LOCALITZACIÓ: Finca Trufes
SOIL: Argilo-calcarí
VOLUME: 750ml
ABV: 13% vol.
CULTIVATION METHOD: Agricultura Ecológica // Organic Wines



La Foradada de Frisach

ORIGEN: Terra Alta D.O. – Corbera d'Ebre
VARIETY: Garnacha Blanca 100%
WINE TYPE: Vi Brsat // Fermentation with skins
LOCATION: Finca del Quart
SOIL: Clay – stony and calcareous
VOLUME: 750ml
ABV: 13,5% vol.
CULTIVATION METHOD: Agricultura Ecológica // Organic Wines



Frisach Vernatxa

ORIGEN: Terra Alta D.O. – Corbera d'Ebre
VARIETY: Garnacha Blanca 100%
AGEING: 6 months in 500Lts oak barrels
LOCALIZATION: Finca Quart
SOIL: stony and calcareous
VOLUME: 750ml ABV: 13,5% vol.
CULTIVATION METHOD: Agricultura Ecológica // Organic Wines



Frisach Sang de Corb

ORIGEN: Terra Alta D.O. – Corbera d'Ebre
VARIETY: Garnacha Fina 40%, Garnacha Peluda 20%, Carinyena 40%
AGEING: 12 months in 500Lts oak barrels
LOCALIZATION: Finca Della del Riú
SOIL: Clay – stony and calcareous
VOLUME: 750ml ABV: 14% vol.
CULTIVATION METHOD: Agricultura Ecológica // Organic Wines



Frisach Les Alifares

ORIGEN: Terra Alta D.O. – Corbera d'Ebre
VARIETY: Garnacha Gris 100%
WINE TYPE: Vi Brsat // Fermentation with skins
LOCATION: Finca la Serra
SOIL: Clay – stony and calcareous
VOLUME: 750ml
ABV: 13% vol.
CULTIVATION METHOD: Agricultura Ecológica // Organic Wines

