



SERRA & BARCELO

Aucalà Blanc

REGION/ ORIGIN	Catalunya Terra Alta DO	WINEMAKER	Josep Serra
VINTAGE	2015	WINERY ESTABLISHED	2009
VARIETALS	100% Garnatxa Blanca	VINEYARD(S)	Gandesa (Aucalà)
ALCOHOL	13.72%	AGE OF VINEYARD(S)	50 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Chalk & clay-lime
AGING	4 months (on lees)	ELEVATION	350-400 meters
VESSEL TYPE	Stainless steel	FARMING METHODS	Sustainable
FILTER/FINING	Light / Isinglass	PRODUCTION	19,000 bottles
TOTAL SULFUR RS	88 mg/l .37 g/l		

*'The wine is based on maximum respect for nature and environment,
and the continual search for only the best grapes'*

Josep Serra is a 4th generation winemaker that grew up in the area of Ribera del Ebre, just in between the DO's of Terra Alta and Priorat. After enology school and working as winemaker and technical director at a large and prominent local winery, Josep began his own personal project in 2009 to utilize some vineyards he had purchased in the late 90's of Garnacha Fina, Garnacha Negra, and Cariñena. Josep has a sincere dedication to elaborating his wines with a soft touch, with the upmost respect for nature and the environment that provides him with these native grapes, and letting only indigenous yeasts lead the road towards his clean wines. His estate fruit is funneled into his DO Montsant 'Octonia' wine, while he rents land in the DO Terra Alta to make his elegant Aucalà line.

Aucalà takes its name from chalky soiled area from which the fruit is grown

Aucalà Blanc comes from a small area of the same name within the Terra Alta DO. Made from 100% Garnatxa Blanca, the bush vine fruit is hand harvested and taken into the cellar for a gentle pressing in a cold and oxygen-less environment with a 24 hour period of static settling before fermentation starts. The wine stays on its fine lees in stainless steel for four months before it is bottled and ready for release to the market. The resulting wine is elegant and fresh and extremely dynamic, with floral almond blossom notes, white peach, and a clear minerality. In the mouth there is persistence through strong mineral tones, saltiness, and fresh crisp fruit. Beautiful and lively, this wine also has the chops to last for several years to come.