

Serra & Barceló 'Aucala' Blanco

(DO Tierra Alta)

100% Gamatxa Blanca



Aucalà Blanc comes from a small area of the same name within the Terra Alta DO. Made from 100% Gamatxa Blanca, the bush vine fruit is hand harvested and taken into the cellar for a gentle pressing in a cold and oxygenless 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.

Bon Vivant

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