



## SERRA & BARCELO Aucalà Negre

REGION/ ORIGIN	Catalunya Terra Alta DO	WINEMAKER	Josep Serra
VINTAGE	2015	WINERY ESTABLISHED	2009
VARIETALS	75% Garnatxa Negre 25% Carignan	VINEYARD(S)	Gandesa (Aucalà)
ALCOHOL	12.58%	AGE OF VINEYARD(S)	50 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Chalk & clay-lime
AGING	4 months	ELEVATION	350-400 meters
VESSEL TYPE	Stainless steel (50%) 300L used oak (50%)	FARMING METHODS	Sustainable
FILTER/FINING	Light / Gelatin & Bentonite	PRODUCTION	5,500 bottles
TOTAL SULFUR RS	49 mg/l .5 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 4<sup>th</sup> 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 Negre, 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 Negre is a beautiful red wine from an area within the DO Terra Alta of the same name, and is a fantastic blend of Garnatxa and Carignan from bush vines grown in chalky soils. The fruit is hand-harvested and brought into the cellar for a gentle de-stemming process before the grapes are placed into large 5,000-liter stainless steel tanks for a natural fermentation. Once complete, half of the wine is left in steel, while the other half is put into used 300-liter oak casks, for a total of 4 months to finish its maturation. The final result is wonderfully fine and elegant, with complex notes of ripe red fruit, floral tones, and touches of balsamic. The mouth feel is round and silky with fine-grained tannins, lifted acidity, and lingering fruit on the long and tasty finish.