

Serra & Barceló 'Aucala' Negre

(DO Tierra Alta)

75% Gamatxa Negre, 25% Carignan



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 Gamatxa 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.

Bon Vivant

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