



SERRA & BARCELO Octonia

REGION/ ORIGIN	Catalunya Montsant DO	WINEMAKER	Josep Serra
VINTAGE	2010	WINERY ESTABLISHED	2009
VARIETALS	50% Garnacha Fina 35% Garnacha Peluda 15% Mazuelo	VINEYARD(S)	Estate fruit (Capcanes) 2.2 hectares
ALCOHOL	15%	AGE OF VINEYARD(S)	71 years old Planted in 1940
FERMENTATION	Cement, amphora, oak Indigenous yeasts	SOIL TYPE	Clay, sedimentary rock, calcareous
AGING	16 months	ELEVATION	350-400 meters
VESSEL TYPE	400L French oak (90%) 180L Amphora (10%)	FARMING METHODS	Sustainable
FILTER/FINING	None / Egg albumin	PRODUCTION	4,500 bottles
TOTAL SULFUR	74 mg/l		
RS	.93 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 Aocalà line.

Octonia means

Octonia is Josep's maximum expression of the terroir of Montsant, utilizing his 2.2 hectares of fruit, planted on steep slopes in a bush vine fashion. The grapes are hand harvested and brought to the cellar for a natural fermentation in mixed vessels of cement, amphora, and oak barrels. The natural malolactic conversion begins in the spring after the wine has been moved to 400L French oak barrels and a few 180L terracotta amphora, where the wine develops and matures for 16 months. Once bottled, the wine rests for 3 years before release to the market. Fine and delicate aromas fill the glass with complexity and elegance through ripe red fruits, floral tones, and balsamic notes. The palate has sweet and firm tannins, with balanced acidity, delicious fruit, and a long finish.