

# AUCALÀ

<b>Wine Producer:</b>	Serra & Barceló Family
<b>Viticulture and Enology:</b>	Josep Serra
<b>Viticultural Practice:</b>	Natural. Respectful of the environment
<b>Township:</b>	Corbera d'ebre (TARRAGONA)
<b>Wine Appellation of Origin:</b>	D.O.Terra Alta
<b>Grape Variety:</b>	<b>100% Grenache White</b>
<b>Vintage:</b>	<b>2019</b>
<b>Harvest:</b>	From 5 <sup>th</sup> to 16 <sup>th</sup> September
<b>Estate:</b>	Selection of plots planted with over 50-year-old vines with different row orientations in the locale of Aucalà between the vine-growing villages of Gandesa and Bot.
<b>Orientation</b>	South and South-East facing
<b>Soil:</b>	Chalk-based and clay-lime soils
<b>Vine Training:</b>	Goblet shaped
<b>Planting Density:</b>	2,500 to 3,000 vines per hectare depending on plots and orography
<b>Altitude above sea level:</b>	Between 350-400 metres
<b>Pruning Technique:</b>	2 buds on each cane / 3-4 canes per vine.
<b>Climate:</b>	Microclimate influenced by Mediterranean and continental climate
<b>Rainfall:</b>	Between 350-400 mm
<b>Orography:</b>	Gentle slope patches and hillsides
<b>Vintage:</b>	2019 Vintage marked by heat and drought. The last record of abundant rains was in October 2018, the first step of a winter with practically no presence of them, the drought prevailed for a few months with average temperatures higher than normal. April and May break the tonic giving us the arrival of rains, which fall at the right time, contributing to the development of sprouting. At the beginning of summer, a torrid heat wave hits us, which hit most of the continent between June 28 and 30, registering temperatures of up to 43 degrees. The vineyards reached the limit, being those of Carignan the ones that suffered the most, generating a reduction in grape production. The June nights, which are usually cool, were not able to mitigate the heat. The plants arrived at the end of August with a discreet foliar mass, the result of a precise tillage, inspired by the knowledge of tradition. September is warm, with very dry winds that advance maturity. The last days of the cycle brought us a few drops of rain and exceptional healing. We begin the harvest in a rhythmic manner, without pause, giving preference to the vineyards according to their level of acidity and sugars.
<b>Vinification:</b>	Strict and meticulous selection of grapes in the vineyard. Fully manual harvest, the grapes are collected in small 15kg boxes. De-stemming and gentle pressing operated in oxygenless conditions. Static settling of the must for 24 hours prior to fermentation in stainless steel tanks at 16° C.
<b>Aging:</b>	Matured for 6 months in stainless steel tanks on its fine lees and fine lees from previous vintages.
<b>Bottling:</b>	Isinglass and bentonite fining. Light filtration to make the wine star bright.
<b>Bottling date:</b>	From 05 <sup>th</sup> to 07 <sup>th</sup> of August 2020, depending on the moon state.
<b>Wine Profile:</b>	100% local grape variety with a strong personality. The vinification process is adapted to reach Grenache White best expression
<b>Quantity of bottles:</b>	21.760 bottles of 750 ml and 1.221 Magnums
<b>Tasting Notes:</b>	The vintage is characterised by its intensity and its aromatic complexity. This wine delivers delicate and elegant floral aromas such as almond blossom flavours and white peach characters with subtle mineral notes. It is soft and velvety on the palate with a graceful length and a fine balanced passage. Harmony of this wine is stressed by a smooth and persistent finish that features good minerality and the salinity of the terroir. Its very good acidity keeps it fresh and long lasting on the palate.
<b>Recommendation:</b>	It will continue to develop and offer the most pleasure over the next 10 years.