

La Serra Blanc 2020

Organic

D.O. TERRA ALTA



FINCA LA SERRA

Centennial vineyards from the La Serra estate, located on a plateau more than 450 meters above sea level where the 2 winds of the area intervene in a very notorious way, achieving a correct ripening and perfect sanitary condition of the grape.



Very low density of vines, less than 1000 vines / ha, and very low yields (700 gr / vine), which give the wine a lot of concentration and a marked sensation of minerality.

TASTING NOTE



Light golden colour, clean and bright.



Pungent aromas of wax, apricot, peach, spices and lemon peel.



In the mouth it has a fresh entry, with a lot of concentration and minerality. Dense and creamy mid palate, with a persistent finish. Very elegant.

VARIETIES

Garnatxa Blanca 100%



SOIL TYPE

Soil of different textures with calcareous predominance.

CLIMATE



Mediterranean with continental influence: cold winters and hot summers with many hours of sunshine.



Notorious influence of the balance of 2 winds: the Garbí, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.



Very low rainfall: annual average of 450mm.

AWARDS



ELABORATION



Manual harvest in small boxes of 18 kg with a very careful selection in the field. Cooling of the grapes at about 3-5 °C for about 24 hours. Direct pressing with whole grapes to limit the extraction of polyphenols and oxidation of the must. Spontaneous fermentation with wild yeast in concrete tanks with subsequent bâtonnages of the fine lees for 3 months to achieve greater creaminess on the palate. Aged for 10 months in a 2500L Austrian oak foudre, in a 600L Austrian oak barrel and in a 600L amphora.

Limited production of 4,900 bottles.

RECOMMENDED PAIRING



Perfect with a Salmon tartar.

14,5% Vol.



8 - 10°C



Did you know...?

La Serra is a homage to my grandfather, because he and the vineyard were of the same generation, they were born at the beginning of the 20th century.

