

La Serra Negre 2019 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

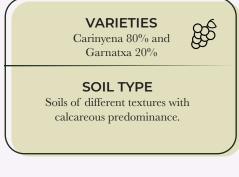


The old Garnatxa and Carinyena vines from the La Serra estate give us a powerful and concentrated grape to make an intense wine.

Loaded with black fruits notes such as ripe cherries, on a balsamic, refreshing sensation, with notes of coffee-toffee.



The mouth is tamed power, driven by the freshness of old Carinyena and with mineral hints. Electric and deep.



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.





ELABORATION



Manual harvest in small 18kg boxes with careful selection in the field. Once in the winery, the grapes go through a cold chamber (3-5°C) for about 24 hours. The next day a selection of the best grains is made to ensure the ideal state of the grapes, followed by a manual destemming. Spontaneous fermentation with wild yeast in open 500L barrels with 20% whole clusters. Malolactic fermentation and 18 months aging in 2 Austrian oak foudres of 600L.

Limited production of 1,643 bottles.

RECOMMENDED PAIRING







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", Núria Altés