

HERÈNCIA ALTÉS

La Serra Negre

TASTING NOTE

“A little marked by the élevage with lactic aromas intermixed with notes of fruits of the forest, the 2013 La Serra Negre is a blend of old-vine Cariñena and Garnacha from a single vineyard that names the wine: This is a red matured in new French oak foudre (that I hope they'll reuse in following vintages and mark the wine less) which might explain the initial oaky note. The palate is sinewy, fine-grained and has good acidity that lends elegance and balance to the wine. A pleasant surprise and a new wine to follow, as it should get better as the foudres age and impart less aromas and flavors to the wine. I was pleasantly surprised by the single vineyard wines from Herencia Altés in Terra Alta (one red and one white), which for some reason I didn't taste last year. A new name to follow.”

-Luis Gutierrez (June 2015)



ELABORATION

From the single vineyard, La Serra, planted circa 1900. Vines yield around 300 gr per plant (less than 1000 kg per hectare). Harvested by hand, grapes pass along selection table and begin a slow gentle fermentation in 1500 litre oak foudre. Post ferment, wine is aged 12 months in 300 ltr French oak barrels, 50% of which are new. 2000 bottles produced.

SOIL TYPE

Sandy (Panal) and clay with some calcareous content

VARIETIES

Samsó 80%
Garnatxa Negra 20%

ANALYSIS

Alcohol: 14,5%
Sugar 0,44 g/l
PH 3,7

CLIMATE

Mediterranean with a marked continental influence bringing cold winters. Two dominant winds influence greatly the quality of our grapes. These are the “Cerc” a colder north westerly wind that keeps the grapes from losing their natural acidity, and the “Garbí”, a mild sea breeze that makes sure that the grapes ripen correctly. Both winds also prevent disease and rot in the bunches.

VINEYARD

Single Vineyard La Serra
Planted circa 1900
Low yielding; 300gr per vine
(=<1000kg/ha)

D.O.

Terra Alta

ACCOLADES

93 Points Robert Parker
Best Garnatxa Blanca of Terra Alta

LOGISTICAL INFORMATION

Natural cork - 45mm

Cases of 6

Cases / Layer: Eur 11, Us 15

Cases / Pal: Eur 88, Us 135

BAR CODES

Bottle: 8437012917514

Case: 18437012917511

