

Fullea is a tiny village with less than 100 inhabitants within the county of La Garriga (Lerida) Catalunya. This is where the **SERPS BLANC** is made.

From small plots of vineyard over 50 years old, in the Matallonga valley at 500 metres above sea level & Les Granades, that is situated even higher at 600 metres altitude. The parcels are worked organically, under a soil regeneration system using micro organisms from the forests that surround the vineyards. This unique location, where the nights are always cold, gives us very favorable conditions for the desired slow maturation of the grapes. But not all is perfect in nature and the area has to protect itself against other inhabitants like; wild boar, deer, foxes & partridge.

The harvest takes place by hand into small 15kg crates at the beginning of October. The grapes are cooled using the cold skin contact maceration process for 20 hours in stainless steel, before gently passing through a vertical wooden press. The press being an old manual wooden press previously used for olive oil. Before the fermentation the must is kept on its lees at a low temperature below 8 degrees C, the lees remaining in suspension thanks to a gentle stirring for approx 3 days. Once de stemmed the fermentation takes place at 16 degrees C for approx 15 days. The aging process lasts for 6 months with the wine on its lees to achieve more finesse & complexity. Finally the wine is racked several times to naturally clarify, before bottling takes place one month later.



Grape Varieties **Garnatxa Blanca and Macabeu** • Alc. Grad. **12.2% vol** • Total Acidity **5.3 g/L**