



Xalera 2020 Negre

Region: Terra Alata, Catalunya

Village: Vilalba dels Arcs

Agriculture: Certified Organic, Manual

Soils: Panal

Varieties: 50% Garnatxa, 20% Syrah, 30% Co-ferment of direct-press red and white grapes (Macabeu, Garnatxa Blanca, Garnatxa Negra, Syrah, Cabernet, Carignan, Garnatxa Peluda)

Harvest: Early September

Vinification: Stainless Steel (15mg/L FREE SO2)

Production: 10,000 bottles

Xalera is the Catalan word for “enjoyment” and a perfect name to encapsulate the light-hearted, refreshing vibe of the second label from Celler Bernaví.

Marco Bernava and Ruth Fullat met on the beach at age 18, when Marco and his buddies road-tripped from their home near Milan to vacation on Ruth’s local beach on the Mediterranean coast of Catalunya. In the years that followed, they exchanged love letters and taught each other Spanish and Italian. Ruth moved to Italy and they both became winemakers.

After running large, technical wineries in Italy for many years, Ruth and Marco returned to Catalunya, in search of a place to settle down and start a family winery that would allow them to explore their craft through a new terroir on a sustainable scale. When they found Mas de Vernet, their future farm outside of the small village of Vilalba dels Arcs in Terra Alta, the region’s natural magnetism, unique location on the southwest border of Catalunya (where the Mediterranean zone meets the Spanish highlands), and fascinating local *panal* soils convinced them of the potential to make fresh and interesting wines there. Celler Bernaví was born!

2020 Xalera Negre is composed of organically-farmed grapes, planted at 300-350m altitude on Terra Alta’s special *panal* soils (silty loam with high limestone content and layers of gypsum). 2020 Xalera marks a new direction for this wine, which amps up the enjoyment factor even further than before! The blend is 50% Garnatxa and 20% Syrah, which are de-stemmed, given a brief temperature-controlled maceration, then fermented in stainless steel. The remaining 30% is a blend of Macabeu, Garnatxa Blanca, Garnatxa Negra, Syrah, Cabernet, Carignan and Garnatxa Peluda, which were pressed directly (no maceration on the skins) and fermented in stainless steel tank to make a pale, clarete-style wine.

It is easy-drinking, food-friendly, and fun, with lots of freshness, tension, juicy berry fruit, and bright acidity.