



Bernaví 2019 Xalera White

Region: Terra Alta

Village: Vilalba dels Arcs

Agriculture: Organic

Soils: Panal

Varieties: Garnatxa Blanca, Macabeu

Harvest: Early September

Vinification: De-stemmed, direct press, stainless steel

Production: 8,000 bottles

Xalera is the Catalan word for “enjoyment” and perfectly encapsulates the light-hearted, refreshing vibe of the second label from Celler Bernaví.

Marco Bernava and Ruth Fullat met on the beach at the age of 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 for many years, they returned to Catalunya, in search of a place to settle down and start a small family winery that would allow them to explore their craft through a new terroir. When they discovered Mas de Vernet, their future farm outside of the tiny village of Vilalba dels Arcs, the magnetism of the place and Terra Alta’s special soils drew them in. Celler Bernaví was born.

2019 Xalera Vi Blanc is composed of organically farmed Garnatxa Blanca and Macabeu, planted at 300-350m altitude on Terra Alta’s typical *panal* soils (silty loam with high limestone content and layers of gypsum), fermented in stainless steel and bottled early for a fun, young wine, brimming with the salty freshness and crunchy white fruits that Terra Alta soils and a light hand in the cellar can achieve.

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