
Agaliu

2014

White wine

D.O. Costers del Segre



Varieties

Macabeu (100%)



TERROIR

Weather and features of the vintage

Climate is Mediterranean Continental, with cold dry winters and hot summers tempered by "la marinada", the wind blowing from the sea in the evening, helping cool nights down, particularly during the ripening season.

The 2014 vintage had the usual cold winter you would expect in our continental climate area. It rained moderately and evenly in the spring. Temperatures for this vintage were moderate during summer and the beginning of autumn, and rainfall levels were high at 197mm. This had a significant impact on harvest conditions and made it necessary to monitor ripening closely and select the fruit very strictly. Harvest dates were the usual for our region, starting on September 5th until October 13th.

Parcel·les d'origen i varietats

Vallbona de les Monges plots. Macabeu.

THE WINE

Production

We harvest the grapes manually and press them whole, including seeds and stems. This wine is fermented at a controlled temperature of 15-17°C (59-63°F) in American (80%) and French (20%) oak casks, with a percentage of new wood always below 15% in order to respect the Macabeu variety traits. We then carry out a malolactic fermentation to provide a silky feeling on the palate and produce a wine that is more elegant but maintains its characteristic fresh acidity.

Aging takes place on the lees. To make the most of these, during 3-4 months, the wine is stirred on a weekly basis, creating a more full-bodied palate, and subtly and elegantly incorporating the woody notes into the flavour of the wine.

Analysis

- Alcohol content: 12%
- Total acidity: 3,1 g/l (sulphuric acid)
- Volatile acidity: 0,21 g/l
- Residual sugar: 0,28 g/l (glucose & fructose)
- Total sulphur: 55 mg/l

Tasting notes and food pairings

A bright clear wine with a pale straw colour and green hues. Subtle and delicate aroma, with fresh fruity notes and crispy hints of white fruits (white peach, pear and melon). A cool dry wine, sweet and delicate, pleasant and full of flavour on the palate. Notes of citrus fruits and hints of apple.

Pairs well with exotic cuisine (Asian), soupy rice and soft creamy cheese.



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