

WHITE WINE
2018
DO Costers del Segre
Sub-area Valls del Riu Corb

Varieties

Macabeu (100%)



AGALIU

Agaliu is an old catalana word meaning hope and aspiration. Agaliu es a pleasant delicate wine that reflects our desire to create a fresh, smooth wine with just the right tins of oak, using only Macabeu grapes.

TERROIR

Weather and features of the vintage

The 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. Rainfall mainly concentrates in autumn and spring, reaching approximately 350 to 450 mm per year. The 2018 winter was characterised by heavy rains: 625 mm in total. This forced us to care regularly for the vine to ensure quality. The temperatures and good weather during the harvest let us get the crop in under optimal conditions and at balanced state of ripening. Harvest began on 5 September and ended on 17 October.

Original land plots

Vallbona de les Monges plots.

THE WINE

Production

We harvest the grapes manually and press them whole, including seeds and stems. This wine is fermented at a controlled temperature (15-17°C) 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. 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: 3,13 g/l (Sulphuric acid)
- Volatile acidity: 0,38 g/l
- Residual sugar: 0,3 g/l (glucose+fructose)
- Total sulphur: 53 mg/l
- PH: 3,28

TASTING NOTES

Straw yellow colour, bright aspect. Intense nose with aromas of white fruit reminiscent of pears. Subtle and elegant, the notes of aromatic plants and the aromas of brioche stand out. On the palate it is fine and balanced and calls to mind white fruit with good acidity that gives it depth and a long finish. Pairs well with all types of rice dishes, ceviche and grilled vegetables.



L'Olivera Cooperativa
La Plana, s/n.
25268 Vallbona de les Monges.
Lleida
Tel / Fax. +34 973 33 02 76

Masia Can Calopa de Dalt
Carretera BV-1468. Km 4,8.
Parc de Collserola
08017 Barcelona.
Tel +34 646 619 188