

# Agaliu

2017

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. Rainfall mainly concentrates in autumn and spring, reaching approximately 350 to 450 mm per year.

The 2017 winter was no colder than average, while accumulated rainfall to season-end (October-February) came in slightly above what has been common in recent years. We had an unusual snowfall in late March and significant frost at the end of April which, as with the rest of Europe, greatly limited production. Spring-summer rainfall was scarce and led to a general downturn in production, particularly for less fertile plots. These weather conditions quickly produced ripe fruit and forced us to bring the harvest forward and get the grapes in fast. Harvesting began on 18 August and finished on 12 October. With these conditions we harvested the grapes in their optimal state of health.

### Original land plots and varieties

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: 13,5%
- Total acidity: 2,9 g/l (Sulphuric acid)
- Volatile acidity: 0,37 g/l
- Residual sugar: 1,00 g/l (glucose & fructose)
- Total sulphur: 39 mg/l

### Tasting notes and food pairings

Straw yellow colour, bright and clean appearance. Intense and complex nose with fresh stone-fruit bouquet (peach and apricot) and a citric touch of orange and apricot peel. Also of note are the confectionery aromas: brioche, crème brûlée and a hint of vanilla. Good volume in the mouth with a stone-fruit return and confectionery aromas with good acidity providing depth.

Pairs well with all types of rice dishes, ceviche and grilled vegetables.



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