

Agaliu

2016

White wine

DO 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 2016 vintage had the usual cold winter. While there was scant accumulated rainfall at the end of winter – 25% lower than the 10-year average – there was an abundance of rain in the spring, and well distributed. The summer months, however, were exceptionally dry, which reduced the yield, especially in the less fertile plantations. Temperatures were moderate, close to the average of recent years. These weather conditions gave rise to exceptionally healthy, well-ripened fruit. Harvesting began on 30th August and finished on 19 October.

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: 12%
- Total acidity: 3,3 g/l (Sulphuric acid)
- Volatile acidity: 0,30 g/l
- Residual sugar: 0,57 g/l (glucose & fructose)
- Total sulphur: 54 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 hints of white fruits (white peach and melon) and a sweet touch of anise and fennel. A cool dry wine, tempting and delicate, pleasant and full of flavour on the palate. Pairs well with exotic cuisine (Asian), soupy rice and cheese like roquefort.



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