

Blanc de Marges

2016
White wine
DO Costers del Segre



Varieties

Parellada (50%)
Xarel·lo (35%)
Malvasia (15%)



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 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. Parellada, Xarel·lo and Malvasia.

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 Hungarian oak casks, with a percentage of new wood always below 15% in order to respect the Parellada variety traits as much as possible.

Aging takes place on the lees. To make the most of these, during the 4-month aging period 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. We finally blend it to taste in stainless steel deposits to create an elegant, fresh and original wine.

Analysis

- Alcohol content: 12%
- Total acidity: 3,2 g/l (sulphuric acid)
- Volatile acidity: 0,31 g/l
- Residual sugar: 0,21 g/l (glucose & fructose)
- Total sulphur: 44 mg/l

Tasting notes and food pairings

Straw yellow colour with greenish highlights. Crisp, dense texture. The freshest of the wines fermented in the barrel at L'Olivera presents an intense and fresh nose with floral aromas, plant touches and a balsamic and aromatic plant nuance reminiscent of fennel and mint. Good entry on the palate, with a well-integrated acidity that makes the wine fresh and lasting. Long, fresh finish with an appearance of roasted notes and a citric touch that hints at orange flower. Good harmony with all types of rice dishes, smoked meat and fish and white meat. Excellent with mushroom risotto and comté cheese.



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