
Blanc de Serè

2016
White wine
DO Costers del Segre



Varieties

Macabeu (60%)
Parellada (26%)
Chardonnay (10%)
Malvasia (3%)
Xarel·lo (1%)



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

Vallbona de les Monges plots.

THE WINE

Production

We harvest the grapes manually and press them whole, including seeds and stems. Each grape variety is fermented separately in stainless steel tanks at a controlled temperature of 15-17°C (59-63°F). The blend is the result of our research on the young wine we have been making for more than 20 years using Macabeu, Parellada, Chardonnay, Malvasia and Xarel·lo grapes. Once the blend is made, as of December-January, we start to progressively bottle the wine in small batches until May.

Analysis

- Alcohol content: 12%
- Total acidity: 3,4 g/l (sulphuric acid)
- Volatile acidity : 0,15 g/l
- Residual sugar: 0,10 g/l (glucose & fructose)
- Total sulphur: 24 mg/l

Tasting notes and food pairings

Pale straw yellow with green hues. Fruity aroma with notes evoking fresh tropical (pineapple) and white flesh fruit (apple, pear, peach). Fresh and well balanced combination on the palate with an optimal body, resulting from having aged on lees. Long finish with citric hints.

Pairs well with mild cheese, fish and seafood, meat and salads. The perfect wine for drinks before lunch.



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