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

Varieties

Parellada (40%) Malvasia (25%)
Xarel·lo (35%)



Blanc de Marges

Vallbona is famous for its dry-stone walls. Known in catalan as "marges", these walls around the fields are some of the last remains of an agricultural past. The main variety of Blanc de Marges is the Parellada, which grows on the terraces supported by the walls.

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 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 deposits to create an elegant, fresh and original wine.

Analysis

- Alcohol content: 13,5%
 - Total acidity: 3,5 g/l (Sulphuric acid)
 - Acidesa volàtil: 0,38 g/l
 - Residual sugar: 0,5 g/l (glucose+fructose)
 - Total sulphur: 66 mg/l
 - PH: 3,27
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TASTING NOTES

Straw yellow colour with green hues. The nose is intense and fresh with floral aromas, fresh aromatic touches (sage, mint) and a marked presence of stone fruit such as vine peach. On the palate it has a lot of volume with an acidity that makes the wine fresh and lasting. Long and persistent finish in which its toasted notes emerge. Goes well with all types of rice dishes, smoked meat and fish and white meat.



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