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

Varieties

Macabeu (60%) Parellada (20%)
Xarel-lo (10%) Chardonnay (5%)
White grenache (4%) Malvasia (1%)



BLANC DE SERÈ

'Serè' is the catalan name for a north-western wind that blows in Central Catalonia. Like the Serè wind, the wine is fresh and dry. It is a young, confident wine suitable for all occasions. Blanc de Serè was the first wine we produced when we embarked on this great adventure.

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 and family-owned farms in the Valls del Riu corb sub-area.

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, Xarel-lo, Chardonnay, White grenache and Malvasia 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: 11,5%
 - Total acidity: 3,1 g/l (Sulphuric acid)
 - Volatile acidity: 0,19 g/l
 - Residual sugar: 0,3 g/l (glucose+fructose)
 - Total sulphur: 53 mg/l
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TASTING NOTES

Straw yellow colour with green hues. Intense nose with citrus aromas (lime and lemon) and a tropical background reminiscent of pine. Fresh entry in the mouth and the citrus notes return with a light and refreshing mouthfeel and good acidity, making it more persistent. Perfect as an aperitif. Also pairs well with a good piece of hake, peas and bacon or meatballs and cuttlefish.



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