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**WHITE WINE**  
**2019**  
**DO Costers del Segre**  
**Sub-area Valls del Riu Corb**

**Varieties**

Macabeu (70%) Parellada (10%)  
Xarel·lo (7%) Chardonnay (7%) White  
grenache (5%) Malvasia (1%)

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# 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.

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## 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 2019 vintage had the usual cold winter while accumulated rainfall to season-end (October-February) came in slightly above what has been common in recent years. Spring-summer rainfall was close to the average of recent years and led to a balanced maturation of the grape. The harvest began on August 30th and ended on October 15th.

### Original land plots

Vallbona de les Monges plots and family-owned farms in the Valls del Riu corb sub-area.

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## THE WINE

### Production

We harvest the grapes manually and press them 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). 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: 3,3 g/l (Sulphuric acid)
  - Volatile acidity: 0,23 g/l
  - Residual sugar: <0,2 g/l (glucose+fructose)
  - Total sulphur: 41 mg/l
  - pH: 3,14
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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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**L'Olivera Cooperativa**  
La Plana, s/n.  
25268 Vallbona de les Monges.  
Lleida  
Tel / Fax. +34 973 33 02 76

**Masia Can Calopa de Dalt**  
Carretera BV-1468. Km 4,8.  
Parc de Collserola  
08017 Barcelona.  
Tel +34 646 619 188

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