

BLANC DE SERÈ

“Serè” is the catalan name for a north-western wind that blows in Vallbona de les Monges and the whole of the inland area. Blanc de Serè is cool and dry, like the wind. This was the wine chosen when L’Olivera decided to move from vine growing into winemaking and embarked on this new endeavor in 1989.

WHITE WINE

2020

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Macabeo (62%) Parellada (30%) White Grenache (6%) Xarel·lo (6%) Chardonnay (4%)



L'Olivera
CULTURA DE MARGES

TERROIR

Weather

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft evening breeze blowing in from the sea that cools the night, particularly during the ripening season. The scarce rainfall is concentrated in autumn and spring (350-450 mm yearly).

Original land plots

Vineyards from different municipalities in the Corb River Valley subzone of the Costers del Segre DO. Plots characterised by the drystone walls that surround the vineyards, preserving the fertility of the soil and the efficiency of the water.

Soil

Chalky clay soil with variable levels of stoniness and depth.

Features of the 2020 vintage

The 2020 vintage will be remembered for two reasons: the Covid19 pandemic and an exceptionally high rainfall (30-40% above average) during spring and summer, which brings us high plant growth and higher pressure of fungal diseases (mildew) that affected negatively the grape production. A hot summer and good climatic conditions during the harvest result in medium-high ripening and high fruit quality.

THE WINE

Viticulture and wine processing

Certified organic dry land farming. We harvest the grapes manually with the stems. Each variety is fermented separately in stainless steel vats at a controlled temperature between 15°C and 17°C. Once blended, the wine is bottled in small batches progressively from December/January to May.

Analysis

Alcohol content: 12%
Total acidity: 3,12 g/l (sulphuric acid)
Volatile acidity: 0,34 g/l
Residual sugar: 0,3 g/l (glucose+fructose)
Total sulphur: 61 mg/l
pH: 3,30

Tasting notes

Straw yellow color with greenish reflections. The nose is intense and complex, with notes of white fruit (pear) and aniseed touches of fennel. Citrus notes of orange and floral, rose petal also stand out. In the mouth it has a fresh and delicious entry, with a good volume and a good acidity that gives it an intense and persistent aftertaste. Blanc de Serè is a perfect accompaniment to blue fish and also to dishes based on raw fish, such as sushi, or marinated, such as *esqueixada* or *cebiche*.

Awards

Peñín Guide:
2020: 86 points (2018 vintage)

Guia de Vins de Catalunya:
2020: 9,07 points (2018 vintage)
2019: 9,6 points (2017 vintage)
2018: 9,3 points (2016 vintage)

International Wine Awards 2019:
Silver medal (2018 vintage)
Golden Leaf Awards 2017:
Silver medal (2016 vintage)
Catavinum 2017:
Silver medal (2016 vintage)