
Blanc de Serè

2015

White wine
DO Costers del Segre



Varieties

Macabeu (70%)
Parellada (20%)
Chardonnay (10%)



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 2015 vintage had the usual cold winter with snow towards the end of February, which made up for the very low levels of rainfall registered for the whole year (298mm). The summer was hot. These factors led to an early harvesting—it started on August 26th and lasted until October 5th— of very ripe fruit with potentially high alcohol content. Water scarcity significantly reduced the harvest volume too.

Original land plots and varieties

Vallbona de les Monges plots. Macabeu, Parellada and Chardonnay.

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 and Chardonnay 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: 3,7 g/l (sulphuric acid)
- Volatile acidity : 0,16 g/l
- Residual sugar: 0,3 g/l (glucose & fructose)
- Total sulphur: 60 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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