

Blanc de Serè

2017

White wine
DO Costers del Segre



Varieties

Macabeu (74%)
Parellada (15%)
Chardonnay (8%)
Malvasia (2%)
Xarel·lo (1%)



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 2017 winter was no colder than average, while accumulated rainfall to season-end (October-February) came in slightly above what has been common in recent years. We had an unusual snowfall in late March and significant frost at the end of April which, as with the rest of Europe, greatly limited production. Spring-summer rainfall was scarce and led to a general downturn in production, particularly for less fertile plots. These weather conditions quickly produced ripe fruit and forced us to bring the harvest forward and get the grapes in fast. Harvesting began on 18 August and finished on 12 October. With these conditions we harvested the grapes in their optimal state of health.

Original land plots

Vallbona de les Monges plots.

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, Chardonnay, Malvasia and Xarel·lo 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: 3,8 g/l (sulphuric acid)
- Volatile acidity : 0,15 g/l
- Residual sugar: 2,47 g/l (glucose & fructose)
- Total sulphur: 43 mg/l

Tasting notes and food pairings

Pale yellow-green hue. Intense nose with stone fruit bouquet (peach, apricot), fresh tropical fruit notes (pineapple) and a touch of aniseed. Fresh entry in the mouth, good persistence, slightly creamy and with a good acidity for freshness. The tropical aromas return in a wine ideal for cold starters, pâté and escalivada. Perfect as an aperitif.



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