BLANC DE SERÈ

The Serè is a northeasterly wind that blows during winter in Vallbona de les Monges and throughout the surrounding inland area. Like the wind, Blanc de Serè is a fresh, dry wine, perfect for any occasion. It was with this wine that L'Olivera began its winemaking journey in Vallbona de les Monges in 1989.

WHITE WINE
2025
DO Costers del Segre
Valls del Riu Corb Subzone

Grape Varieties
Macabeo (70%), Parellada (15%), Xarel·lo (10%) and White Grenache (5%)

VEGANO

L'Olivera
CULTURA DE MARGES

TERROIR

Weather
The climate is continental Mediterranean, with cold, dry winters and hot summers, moderated by the sea breeze (known as la marinada) in the afternoons, which cools the nights, especially during the ripening period. Rainfall is concentrated in autumn and spring (350–450 mm annually).

Original land plots
Vineyards located in different municipalities within the Valls del Riu Corb subzone of the DO Costers del Segre. A landscape of plots characterized by dry-stone walls that mark the boundaries of the vineyards and help preserve soil fertility and water-use efficiency.

Soil
Clay-limestone soils with varying levels of stoniness and depth.

Features of the 2025 vintage
The 2025 vintage brought much-needed rainfall, slightly above the regional average (550 mm in total), following three consecutive years of severe water scarcity. With an exceptional March for our region (126 mm), vine development was satisfactory, and yields from dry-farmed vineyards returned to average levels. The summer was less extreme than in previous years (with no days exceeding 40 °C), and relatively cool nights allowed for balanced ripening. We began harvesting on August 18 and finished on September 30. The limited rainfall in September allowed us to harvest grapes in excellent sanitary condition.

THE WINE

Viticulture and wine processing
Certified organic dry-farmed viticulture. Grapes are harvested by hand in 10–12 kg crates and pressed with the stems. Each grape variety is fermented separately in stainless steel tanks at a controlled temperature of between 15 and 17 °C. Once the blending is complete, starting in December or January, the wine is bottled progressively in small batches until May.

Analysis
Alcohol content: 11.7%\
Total acidity: 3 g/L (sulfuric acid)\
Volatile acidity: 0.23 g/L\
Residual sugar: <0.2 g/L (glucose + fructose)\
Total sulfur dioxide: 65 mg/L

Tasting notes
Yellow in colour, with greenish hues, clear and bright. The nose is complex, with prominent notes of citrus fruits, white flowers, apple and pear, complemented by hints of tropical fruit. On the palate, it offers a fresh and smooth entry, with well-balanced acidity, a long finish and excellent persistence. Blanc de Serè is an ideal wine to enjoy by the glass and a perfect accompaniment to starters, vegetables, fish dishes and white meats.

Awards

Peñín Guide:
2020: 86 points (2018 vintage)

Catalonia Wine Guide:
2025: 9.55 points (2023 vintage)
2020: 9.07 points (2018 vintage)
2019: 9.6 points (2017 vintage)
2018: 9.3 points (2016 vintage)

Verema Guide:
2025: 91 points (2024 vintage)

Hudin:
2025: 94 points (2024 vintage)

Decanter World Wine Awards:
2025: Silver Medal (2023 vintage)

International Wine Awards 2019:
Silver Medal (2018 vintage)