
WHITE WINE
2018
DO Costers del Segre
Sub-area Valls del Riu Corb
Varieties

Chardonnay (100%)



Eixaders

Eixaders was the name of a village in the old barony of Vallbona. It's a dry wine elaborated through natural fermentation of the must in medium-toast American oak barrels and aged for six months on its lees.

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 2018 winter was characterised by heavy rains: 625 mm in total. This forced us to care regularly for the vine to ensure quality. The temperatures and good weather during the harvest let us get the crop in under optimal conditions and at balanced state of ripening. Harvest began on 5 September and ended on 17 October.

Original land plots

Vallbona de Les Monges plots (La Plana, Torre and Comes Eques). Chardonnay grafted on 14ORu and 41B.

THE WINE

Production

We harvest the grapes manually and press them whole, including seeds and stems. The wine is fermented at a controlled temperature (15-17°C) in American (75%) and French (25%) oak casks, with a percentage of new wood of 25%. The wine is aged on the lees. To make the most of these, during 3-4 months, wine is stirred on a weekly basis, creating a more full-bodied palate, and subtly and elegantly incorporating the oak into the flavour of the wine.

Analysis

- Alcohol content: 13%
 - Total acidity: 3,0 g/l (Sulphuric acid)
 - Volatile acidity: 0,46 g/l
 - Residual sugar: 0,3 g/l (glucose+fructose)
 - Total sulphur: 41 mg/l
 - PH: 3,55
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TASTING NOTES

Bright straw yellow colour with golden hues. The nose has intense and persistent notes of syrup in perfect balance with toasted wood, a lactic point and hints of brioche. On the palate there is very candied fruit with an intense but elegant toasting. An ample, full-bodied wine with a marked acidity that gives it a fresh and persistent finish. Ideal for pairing with creamy cheeses and also with pasta au gratin with béchamel sauce. The perfect partner for samfaina and white meat dishes such as fricandó.



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