

Eixaders

2015

White wine

DO Costers del Segre



Varieties

Chardonnay (100%)



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.

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 (La Plana, Torre and Comes Euques). Chardonnay grafted on 140Ru 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 of 15-17°C (59-63°F) in American (75%) and French (25%) oak casks, with a percentage of new wood of 25%. The alcoholic fermentation is followed by malolactic fermentation, the extent of which depends on the vintage, to provide a silky feeling on the palate and produce a more elegant wine, while maintaining its characteristic fresh acidity.

The wines are 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.

Dades analítiques

- Alcohol content: 13,5%
- Total acidity: 2,7 g/l (sulphuric acid)
- Volatile acidity: 0,35 g/l
- Residual sugar: 0,28 g/l (glucose & fructose)
- Total sulphur: 40 mg/l

Tasting notes and food pairings

A strong straw yellow colour with golden hues. A good intense aroma of tropical and ripe fruit is perfectly balanced with the toasty touch of wood and an elegant toffee hint. On the palate, this is an honest wine with intense variety flavour, voluminous and sweet, with a touch of vanilla and a subtle brioche scent. Ample and full-bodied with a fresh and persistent aftertaste.

Pairs well with creamy French-style cheeses such as Brie and Camembert, and also with pasta with bechamel au gratin. It is the perfect choice for samfaina and white meat (chicken, veal, rabbit...) dishes like fricasse.



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