
SPARKLING WINE
2014
DO Costers del Segre
Sub-area Valls del Riu Corb

Varieties

Macabeu, Parellada, Chardonnay



Our sparkling wines follow the traditional winemaking system with a second fermentation in the bottle and a long and controlled resting time in stacks. We disgorge manually and at room temperature, progressively and in small batches without adding sugar.

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 2014 vintage had a cold winter as usual in our continental climate area. It rained moderately and evenly in the spring. Temperatures for this vintage were moderate during summer and the beginning of autumn, and rainfall levels were high at 197mm. This had a significant impact on harvest conditions and made it necessary to monitor ripening closely and select the fruit very strictly. Harvest started on September 5th until October 13th.

Original plots

Parcels in Vallbona de les Monges.

THE WINE

Production

We work from wines fermented at controlled temperatures (17-18°C, 62,5°-64,5°F) in stainless steel tanks. Then comes the coupage or blending process of the Macabeu, Parellada and Chardonnay varieties that will age for 3 months in French and American oak barrels. The wine is bottled in February-March and it spends at least 24 months in the cellar at a constant temperature of in between 12° and 15°C (53,5° to 59°F), with constant humidity levels being monitored too. Manual disgorging at room temperature is done progressively in small lots.

Analysis

- Alcohol content: 12%
 - Total acidity: 3,5 g/l (Sulphuric acid)
 - Residual sugar: <2 g/l (glucose+fructose)
 - Total sulphur: 32 mg/l
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TASTING NOTES

Golden yellow color with extremely small bubbles. Subtle and suggestive on the nose, with mature aromas, roasted coffee notes and spicy hint of liquorice and clove. Elegant compote notes (Seville orange) on a quince, apricot and brioche background. Fresh and smooth on the palate, with nuances of roasted nuts and a long, vibrant finish.

Goes well with cheeses such as gouda and camembert and blue fish like tuna. A perfect match for pil-pil cod and traditional dishes like Catalan-style broad beans.



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