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**SPARKLING WINE**  
**2015**  
**DO Costers del Segre**  
**Sub-area Valls del Riu Corb**

**Varieties**

Macabeu, Parellada, Chardonnay

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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.

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**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 (289mm). 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 plots**

Parcels in Vallbona de les Monges.

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**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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**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