

AGALIU

Agaliu is an old word from north-western Catalonia meaning 'hope', confidence in being able to make a wish come true. Our wish with this wine is to reinterpret our origins seeking new expressions with a variety like the Macabeo, which we work to make subtle, sophisticated wines.

WHITE WINE

2019

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Macabeo (100%)



L'Olivera
CULTURA DE MARGES

TERROIR

Weather

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft breeze blowing in from the sea in the evening that cools the night, particularly during ripening season. The scarce rainfall is concentrated in autumn and spring (350-450 mm yearly).

Original land plots

Vineyards around Vallbona de les Monges in the Corb River Valley subzone of the Costers del Segre DO. Plots characterised by the drystone walls that surround the vineyards, preserving the fertility of the soil and the efficiency of the water.

Soil

Chalky clay soil with variable levels of stoniness and depth.

Features of the 2019 vintage

The growing season for the 2019 vintage had the usual cold winter and above-average rainfall compared to previous years. There was a regular amount of rainfall in spring and summer and average production across the different plots, resulting in a balanced ripening of the grapes. Harvest began on 30 August and ended on 15 October.

THE WINE

Viticulture and wine processing

Certified organic dry land farming. 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 (80%) and French (20%) oak barrels, with a new wood percentage always under 15% to respect the Macabeo variety traits. It is aged on the lees and stirred (*battonage*) every week during the 3-4 month ageing period, creating a more full-bodied palate and subtly and elegantly incorporating the woody notes into the flavour of the wine.

Analysis

Alcohol content: 12,5%
Total acidity: 3,12 g/l (sulphuric acid)
Volatile acidity: 0,35 g/l
Residual sugar: 0,3 g/l (glucose+fructose)
Total sulphur: 79 mg/l
pH: 3,30

Tasting notes

Straw yellow colour, bright aspect. Intense nose with aromas of white fruit reminiscent of pears. Subtle and elegant, the notes of aromatic plants and the aromas of brioche stand out. On the palate it is fine and well balanced and calls to mind white fruit with good acidity that gives it depth and a long aftertaste. Pairs well with all types of rice dishes, ceviche and grilled vegetables.

Awards

Peñín Guide:
2022: 91 points (2019 vintage)
2021: 91 points (2018 vintage)
2020: 91 points (2017 vintage)

Guia de Vins de Catalunya:
2021: 9.24 points (2018 vintage)
2020: 9.5 points (2018 vintage)
2019: 9.6 points (2017 vintage)
2018: 9.6 points (2016 vintage)

Golden Leaf Awards 2015:
Silver medal (2014 vintage)