

# 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

2022

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.

### Features of the 2022 vintage

The 2022 vintage was very complicated at an agronomic level: spring frosts, very little rainfall (30% below the average of recent years), and several exceptional episodes of days with temperatures above 35°C, with average temperatures above the norm. All these elements led to limited plant development and a considerable reduction in production (between 30 and 40% lower than average in our rainfed viticulture conditions). These extreme conditions of heat and drought forced us to advance the harvest a lot to maintain the balance of the grapes. We started it unusually early on August 16th and finished it on September 26th. The conditions of drought and low humidity allowed, at least, to obtain a grape in ideal sanitary conditions and without any fungal or disease damage.

## 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 75% of 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 6-8 month ageing period, creating a more full-bodied palate and subtly and elegantly incorporating the woody notes into the flavour of the wine. The other proportion of wine, 25%, ferments in a stainless steel tank so that the final blend has more fruit and, at the same time, reduces the impact of the wood.

### Analysis

Alcohol content: 12%  
Total acidity: 3.44 g/l (sulphuric acid)  
Volatile acidity: 0.36 g/l  
Residual sugar: 0.6 g/l (glucose+fructose)  
Total sulphur: 71 mg/l

### 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:

2023: 91 points (2020 vintage)  
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)

#### Decanter 2022

Silver medal (2020 vintage)

#### Ecoracimo 2022

Gold medal (2020 vintage)

#### Concours Mondial de Bruxelles

Silver medal (2020 vintage)

#### Golden Leaf Awards 2015:

Silver medal (2014 vintage)