

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 to make subtle, sophisticated wines.

WHITE WINE

2023

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 2023 vintage

The 2023 vintage was, like 2022, also very complicated on an agronomic level, especially due to the low rainfall and extreme conditions with numerous days with maximum temperatures above 35°C. All these elements led to limited plant development and a considerable reduction in production (between 30 and 80% lower than the average under our dryland viticulture conditions). These extreme conditions of heat and drought forced us to advance the harvest a lot to maintain the balance and quality of the grapes. We started it very early, on the 18th of August, and finished it on the 4th of October. The conditions of drought and low humidity allowed us, at least, to obtain a healthy grape without any fungal infections.

THE WINE

Viticulture and wine processing

Certified organic dry land farming. We harvest the grapes manually and press them whole, including seeds and stems. 65% of the must ferments at a controlled temperature (15-17°C) in American and French oak barrels, with a percentage of new wood that never exceeds 15%, to respect the varietal character of the Macabeo. Aging takes place on the lees of the wine for 6-8 months, with weekly battonage to increase the volume in the mouth and seek a finer and more elegant integration of the wood into the wine. Another proportion of must, 25%, ferments in a stainless steel tank and is then aged for 2 months in a cement tank, looking for a more tense profile, more volume in the mouth and fresh aroma. Finally, 6% of the must has been in a stoneware amphora for 2 months, to give it more complexity in the aromas and more intensity on the palate, and 4% of the wine ferments in stainless steel in order to bring freshness to the final blend.

Analysis

Alcohol content: 12.5%

Total acidity: 3.06 g/l (sulphuric acid)

Volatile acidity: 0.40 g/l

Residual sugar: 0.4 g/l (glucose+fructose)

Total sulphur: 61 mg/l

Tasting notes

Straw yellow colour, bright aspect. Intense nose, with aromas of fresh and citrus fruit and a subtle presence of white fruit (pear, apple). Subtle and elegant, floral notes also stand out, of white flowers and orange blossom and a hint of honey. On the palate it is fine and well balanced, with a good acidity that gives it persistence. 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:

2024: 9.68 points (2021 vintage)

2021: 9.24 points (2018 vintage)

2020: 9.5 points (2018 vintage)

2019: 9.6 points (2017 vintage)

Decanter, World Wine Awards:

2025: Silver medal (2023 vintage)

2022: Silver medal (2020 vintage)

Ecoracimo 2022

Gold medal (2020 vintage)

Concours Mondial de Bruxelles

Silver medal (2020 vintage)

Golden Leaf Awards 2015: