

BLANC DE MARGES

Vallbona is famous for its dry-stone walls. Known in catalan as “marges”, these walls around the fields are some of the last remains of an agricultural past. The main variety of Blanc de Marges is the Parellada, which grows on the terraces supported by the walls.

WHITE WINE

2019

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Parellada (40%), Xarel·lo (36%), Malvasia (24%)



L'Olivera
CULTURA DE MARGES

TERROIR

Weather

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft evening breeze blowing in from the sea that cools the night, particularly during the 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 changing 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 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 Hungarian oak barrels, with a new wood percentage always below 15% to respect the Parellada variety traits. It is aged on the lees and stirred (*battonage*) every week during the 4 month ageing period, creating a more full-bodied palate and subtly and elegantly incorporating the woody notes into the flavour of the wine. The blend is determined by sampling, seeking an elegant, fresh and original wine.

Analysis

Alcohol content: 13,5%
Total acidity: 3,77 g/l (sulphuric acid)
Volatile acidity: 0,42 g/l
Residual sugar: 0,8 g/l (glucose + fructose)
Total sulphur: 73 mg/l
pH: 3,16

Tasting notes

The nose is intense and fresh with floral aromas, fresh aromatic touches (sage, mint) and a marked presence of stone fruit such as vine peach. On the palate it has a lot of volume with an acidity that makes it fresh and lasting. Long and persistent finish in which its toasted notes emerge. Goes well with all types of rice dishes, smoked meat and fish and white meat.

Awards

Peñín Guide:

2021: 91 points (2018 vintage)
2019: 90 points (2016 vintage)
2012: 88 points (2009 vintage)

Guia de Vins de Catalunya:

2021: 9,51 points (2018 vintage)
2018: 9,4 points (2016 vintage)

International Wine Awards 2019:

Gold medal (2018 vintage)

Ecoracimo 2019:

Gold medal (2018 vintage)