

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

2020

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Parellada (54%), Xarel·lo (40%), Malvasia (6%)



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 2020 vintage

The 2020 vintage will be remembered for two reasons: the Covid19 pandemic and an exceptionally high rainfall (30-40% above average) during spring and summer, which brings us high plant growth and higher pressure of fungal diseases (mildew) that affected negatively the grape production. A hot summer and good climatic conditions during the harvest result in medium-high ripening and high fruit quality.

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: 12%

Total acidity: 3.38 g/l (sulphuric acid)

Volatile acidity: 0.41 g/l

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

Total sulphur: 49 mg/l

Tasting notes

Intense and fresh on the nose, with aromas of white fruit, dried flower and citrus, and marked presence of lactic aromas on a background of toasted notes. On the palate, the citrus fruits return in a long and fresh wine, with a good acidity, a long aftertaste and toasty notes in the aftertaste. Blanc de Marges goes well with sea and mountain rice and white meat stews. It is also a good choice with pasta or legumes or more exotic dishes such as *sushi*.

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)