

# BLANC DE MARGES

*Vallbona de les Monges is a land of drystone walls. Known in Catalan as “Marges”, they surround the estates and are testimony to a lively and resilient farming past we are striving to uphold. Blanc de Marges is keen to reflect that landscape, the first white wine with minimal intervention from L’Olivera, a path towards respect for the varietal character in search of its purest expression*

## WHITE WINE 2024

### Varieties

Xarel·lo (60%), Malvasia (23%) and White grenache (17%)



## 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

Tros de Nalec and Catxassa vineyards, 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 2024 vintage

The 2024 vintage, like those of 2022 and 2023, was very challenging in terms of climate. In our area, rainfall was very scarce until autumn, adding to the persistent drought of the previous two years. As a result, under dry-farming conditions, plant development was more about resilience than productivity. Additionally, the frost on the night of April 23 severely affected the tender shoots, especially in the vineyards located at the bottom of the valley. These conditions reduced productivity to 20% of the annual average. In terms of temperature, the harvest was not brought forward as much as in the previous two vintages, and it lasted a bit longer: it took place between August 21 and October 8. Nevertheless, the drought and low humidity contributed to grapes with excellent sanitary conditions, free from fungi and diseases.

## THE WINE

### Viticulture and wine processing

Organic dry farming. Manual harvest in boxes of 10-12 kg and selection of grapes in the vineyard. The grapes are trodden underfoot in the vineyard itself, where spontaneous fermentation begins with wild yeasts. Fermentation ends in the cellar, in a stainless-steel tank, without temperature control and without additives, to obtain a wine with minimal intervention. Fermentation ends when all the sugars have been consumed and that is when the wine is bottled.

### Analysis

Alcohol content: 12.67%  
Total acidity: 3.51 g/l (sulphuric acid)  
Volatile acidity: 0.27 g/l  
Residual sugar: <0.2 g/l (glucose+fructose)  
Total sulphur: 11 mg/l

### Tasting notes

Straw yellow colour. Intense nose, with sweet aromas, notes of apricot and white peach and a salty hint of sea fennel. On the palate, it is round and voluminous, well balanced and clean. Its smoothness and balsamic touch stand out. The new Blanc de Marges pairs well with cold dishes that contain a salty touch. It is also a good choice alongside pasta with basil pesto or white meat dishes such as chicken with orange. It will work perfectly with recipes based on aromatic herbs.

**L'Olivera**  
CULTURA DE MARGES