

BLANC DE SERÈ

“Serè” is the catalan name for a north-western wind that blows in Vallbona de les Monges and the whole of the inland area. Blanc de Serè is cool and dry, like the wind. This was the wine chosen when L’Olivera decided to move from vine growing into winemaking and embarked on this new endeavor in 1989.

WHITE WINE

2021

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Macabeo (73%), Chardonnay (7%), Xarel·lo (6%), White grenache (6%), Malvasia (6%) and Parellada (2%)



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 from different municipalities 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 variable levels of stoniness and depth.

Features of the 2021 vintage

The 2021 vintage was close to the average of the sub-area, in contrast to the last three years, which had been more heterogeneous. The snowfall in January loaded the depth profile of the soil and this allowed the plant to reach the harvest with moderate water stress, ideal for the final quality of the fruit. A single episode of rain during the harvest allowed us to harvest in very good sanitary conditions. In terms of temperatures, it has been a year with exceptionally high peaks in June, August and September, with a usual average for the rest of the year and with cool nights during September and October, which has allowed a very balanced maturation.

THE WINE

Viticulture and wine processing

Certified organic dry land farming. We harvest the grapes manually with the stems. Each variety is fermented separately in stainless steel vats at a controlled temperature between 15°C and 17°C. Once blended, the wine is bottled in small batches progressively from December/January to May.

Analysis

Alcohol content: 11.5%
Total acidity: 3.06 g/l (sulphuric acid)
Volatile acidity: 0.27 g/l
Residual sugar: <0.2 g/l (glucose+fructose)
Total sulphur: 52 mg/l
pH: 3.17

Tasting notes

Straw yellow colour with green hues. The nose is medium-high intense, with floral notes (white flower), fruit (pear, apple), citrus hints and aniseed touches of fennel. In the mouth it has a fresh entry and floral and white fruit notes return, with a long and persistent aftertaste. Blanc de Serè is a perfect accompaniment to starters and salads and also to dishes based on blue fish or shellfish.

Awards

Peñín Guide:
2020: 86 points (2018 vintage)

Guia de Vins de Catalunya:
2020: 9.07 points (2018 vintage)
2019: 9.6 points (2017 vintage)
2018: 9.3 points (2016 vintage)

International Wine Awards 2019:
Silver medal (2018 vintage)
Golden Leaf Awards 2017:
Silver medal (2016 vintage)
Catavinum 2017:
Silver medal (2016 vintage)