

# 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

2023

DO Costers del Segre

Sub-area Valls del Riu Corb

## Varieties

Macabeo (80%), Parellada (12%) and White Grenache (8%)



VEGAN



**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 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 caused limited plant development and a considerable reduction in production (between 30 and 80% lower than the average in our dryland viticulture conditions). These extreme conditions of heat and drought forced us to advance the harvest to maintain the balance and quality of the grapes. We started very early, on August 18 and finished it on October 4. At least the conditions of drought and low humidity allowed us to harvest the grapes in ideal sanitary conditions and without any fungal infections.

## 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: 12%  
Total acidity: 3.19 g/l (sulphuric acid)  
Volatile acidity: 0.28 g/l  
Residual sugar: 0.2 g/l (glucose+fructose)  
Total sulphur: 59 mg/l

### Tasting notes

Straw yellow colour with green hues, clear and bright. Citric notes and white fruit (pear) stand out on the nose, with floral (white flower) and tropical notes. On the palate it has a fresh entry and the citrus and floral hints return, with a good acidity that gives it persistence. The Blanc de Serè is a perfect accompaniment to starters and salads and also to dishes based on oily 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)