

# RASIM *Vipansit*

*Rasim is the name this grape was given in fourteenth-century Perpignan and is the origin of the words raim, in Catalan, and raisin, in French. Rasim is also the name of the project that emerged from the partnership with Catalan designer Claret Serrahima to make to dessert wines at Vallbona.*

## WHITE WINE NATURALLY SWEET

2017

DO Costers del Segre

Sub-area Valls del Riu Corb

### Varieties

White Grenache (88%), Malvasia (12%)



**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 the Nalec Woods 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 2017 vintage

The growing season for the 2017 vintage featured a cold winter with above-average rainfall, an unusual episode of snow in late March and heavy frost in April that limited production. A dry summer made the grapes ripen early and brought forward the harvest, which began on 18 August and ended on 12 October.

## THE WINE

### Viticulture and wine processing

Organic dry land farming. Manual harvesting and drying in the shade on a bed of straw for 2-3 months to concentrate the sugar in a natural fashion until a potential alcohol content of 20-23% is reached. We then select the grapes, press them and obtain a concentrated must which is later fermented in a stainless-steel vat at a controlled temperature (18-20°C). We stop the fermentation when sampling and testing show residual sugars of between 90 and 130 g/l.

### Analysis

Alcohol content: 15%

Total acidity: 3,7 g/l (sulphuric acid)

Volatile acidity: 1,12 g/l

Residual sugar: 95,8 g/l (glucose+fructose)

Total sulphur: 144 mg/l

### Tasting notes

Golden hue and slow tears. Complex nose with quince aroma, a noticeable presence of honey with citrus touches, reminiscences of ripe stone fruit (apricot, peach), syrup (pineapple) and a balsamic note. Stone fruit notes return in the mouth, in a buttery wine with a good balance between fresh and sweet. Good harmony with dishes based on paté or foie, semi-soft cheeses and soft pasta and slightly salty dishes. Perfect companion for desserts with a citrus or dairy touch, based on vanilla, white fruit or pine nut.

### Awards

#### Peñín Guide:

2022: 92 points (2017 vintage)

2021: 92 points (2017 vintage)

2020: 92 points (2016 vintage)

2019: 90 points (2015 vintage)

2012: 89 points (2009 vintage)

#### Guia de Vins de Catalunya:

2021: 9,48 points (2017 vintage)

#### Grenaches du Monde:

2021: Gold medal (2018 vintage)

2020: Silver medal (2017 vintage)

#### International Wine Awards 2019:

Great Gold medal (2016 vintage)

#### Tassello d'Oro 2017:

Ex-aequo (2015 vintage)