

# 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

2019

DO Costers del Segre

Sub-area Valls del Riu Corb

### Varieties

White Grenache (78%) and Xarel·lo (22%)



**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 2019 vintage

The 2019 vintage had the usual cold winter while accumulated rainfall to season-end (October-February) came in slightly above what has been common in recent years. Spring-summer rainfall was close to the average of recent years and led to a balanced maturation of the grape. The harvest began on August 30th and ended on October 15th.

## 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: 14%  
Total acidity: 3.77 g/l (sulphuric acid)  
Volatile acidity: 1.48 g/l  
Residual sugar: 145 g/l (glucose+fructose)  
Total sulphur: 159 mg/l  
pH: 3.79

### Tasting notes

Golden color and consistency that can be seen as a slow teardrop. The nose is complex and the aromas of grapes and raisins stand out, with hints of fried apricot and dried fruit and honeyed and balsamic notes. Good volume on the palate, in a wine that stands out for its intensity and sweetness. Strong notes of candied fruit and sweetness, with a long aftertaste. Ideal to accompany deserts, it combines perfectly with peach or cream-based desserts, fruit such as pineapple or cheese or cream cakes. But it also accompanies savoury dishes based on intense soft cheeses or foie.

### Awards

#### Peñín Guide:

2023: 92 points (2018 vintage)  
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)

#### 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)

#### Guia de Vins de Catalunya:

2021: 9.48 points (2017 vintage)