

# RASIM *Vimadur*

*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 two dessert wines at Vallbona.*

## RED WINE NATURALLY SWEET 2017

DO Costers del Segre  
Sub-area Valls del Riu Corb

### Varieties

Grenache (100%)



**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.

### Characteristics 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 farming. A dessert wine made by overripening the grapes and drying them on the vine. The grapes are destemmed, crushed and fermented in 500-litre stainless steel vats at a controlled temperature of 20-25°C. We perform an intense manual punch-down (pigeage) that becomes progressively lighter as the process goes on. Sampling and testing of the residual sugars determine the right time for devatting, and that is when we stop the fermentation.

### Analysis

Alcohol content: 15.5%  
Total acidity: 4.1 g/l (sulphuric acid)  
Volatile acidity: 0.92 g/l  
Residual sugar: 25.6 g/l (glucose+fructose)  
Total sulphur: 36 mg/l  
pH: 3.33

### Tasting notes

Bright, lively red colour. Red fruit aromas (blackberry, raspberry) and balsamic notes emerge in the nose. Dense and appetising aftertaste and the red fruit and balsamic reminiscences make a return, with licorice notes in an agile and fresh wine with a good acidity to give it length. Pairs well with desserts that mix sweet and sour flavours, or which are based on red fruit or dark chocolate. Also goes beautifully with sweet and sour dishes, blue and hard cheeses and more elaborate dishes like pan-fried duck breast.

### Awards

**Peñín guide:**  
2022: 90 points (2017 vintage)  
2020: 90 points (2016 vintage)  
2019: 90 points (2015 vintage)  
2012: 88 points (2009 vintage)

**Grenaches du Monde 2021:**  
Gold medal (2018 vintage)

**International Wine Awards 2019:**  
Great Gold medal (2016 vintage)