

# EIXADERS

*Eixaders is the name of an abandoned village in the former barony of Vallbona, at the far western edge of the Corb River high basin, where the landscape transforms the plain into pelated ridges. The name also recalls the hoes we still use to work the fields today.*

## WHITE WINE

2020

DO Costers del Segre

Sub-area Valls del Riu Corb

### Varieties

Chardonnay (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 around Vallbona de les Monges 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 2020 vintage

The 2020 vintage will be remembered for two reasons: the Covid19 pandemic and an exceptionally high rainfall (30-40% above average) during spring and summer, which brings us high plant growth and higher pressure of fungal diseases (mildew) that affected negatively the grape production. A hot summer and good climatic conditions during the harvest result in medium-high ripening and high fruit quality.

## THE WINE

### Viticulture and wine processing

Certified organic dry land farming. We harvest the grapes manually and press them whole, including seeds and stems. The must is fermented at a controlled temperature of 15-17°C in American (75%) and French (25%) oak barrels, with 25% new wood. The wine is aged on the lees and stirred (*battonage*) every week during the 3-4 month ageing period, creating a more full-bodied palate and subtly and elegantly incorporating the woody notes into the flavour of the wine.

### Analysis

Alcohol content: 13.5%  
Total acidity: 3.71 g/l (sulphuric acid)  
Volatile acidity: 0.58 g/l  
Residual sugar: 0.5 g/l (glucose+fructose)  
Total sulphur: 76 mg/l

### Tasting notes

Bright straw yellow colour with golden hues. The nose has intense and persistent notes of syrup in perfect balance with toasted wood, a lactic point and hints of brioche. On the palate intensely candied fruit with a strong but elegant toasting. An ample, full-bodied wine with a marked acidity that gives it a fresh and persistent finish. Ideal for pairing with creamy cheeses and also with pasta au gratin with béchamel sauce. The perfect partner for samfaina (a catalan ratatouille) and white meat dishes such as fricandó (a typical catalan stew).

### Awards

#### Peñín Guide:

2021: 90 points (2018 vintage)  
2013: 92 points (2009 vintage)  
2012: 90 points (2008 vintage)

#### International Wine Awards 2019:

Gold medal (2018 vintage)

#### Ecoracimo 2019:

Great Gold medal (2018 vintage)

#### Golden Leaf Awards 2017:

Silver medal (2015 vintage)

#### Catavinum 2017:

Gold medal (2014 vintage)