

# 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

2023

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 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 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: 3.64 g/l (sulphuric acid)

Volatile acidity: 0.46 g/l

Residual sugar: 0.6 g/l (glucose+fructose)

Total sulphur: 60 mg/l

### Tasting notes

Bright Straw yellow color with Golden hues. On the nose, citrus aromas and white fruit (pear, apple) with floral hints (white flowers), a touch of orange blossom and the presence of toasted wood. On the palate, fresh fruit and floral aromas returns, with a touch of overripe fruit and an intense but elegant toast. 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 *sambaina* (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)