

# L'OLIVERA RESERVA

*L'Olivera sparkling wines are the result of our initial intuition that this land could produce unique wines based on historical varieties. Following the traditional method to produce fine-bubbled and fresh medium -or long-aged wine.*

## SPARKLING WINE

DO Costers del Segre  
Sub-area Valls del Riu Corb

### Varieties

Macabeo (60%), Parellada (40%)



**L'Olivera**  
CULTURA DE MARGES

## TERROIR

### Climate

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).

### Origin

Vineyards from 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.

## THE WINE

### Viticulture and wineprocessing

Certified organic dry land farming. Manual harvest. The base wine is fermented at a controlled temperature (17-18°C) in stainless steel vats. The subsequent coupage of the Macabeo and Parellada varieties seeks freshness and elegance. Tirage in the bottle takes place in February and March and the wine is then left to rest in the cellar for at least 15 months at a temperature of 12-15°C. Humidity is also controlled. It is disgorged by hand at room temperature, progressively and in small batches. Before corking, we finish filling it with the same vintage wine, adding no extra sugar.

### Analysis

Alcohol content: 12.5%  
Total acidity: 3.12 g/l (sulphuric acid)  
Volatile acidity: 0.27 g/l  
Residual sugar: 0.2 g/l (glucose+fructose)  
Total sulphur: 34 mg/l  
pH: 3.33

### Tasting notes

Golden yellow colour with bright reflections and fine bubbles. Hints of white fruit (apple, pear) in the nose on a brioche, cream, vanilla and candied fruit background. Hints of aniseed and fennel also gradually appear. Long and buttery mouthfeel, the creamy and stone fruit tones, like ripe peach, make a reappearance. Perfect for an informal occasion or to pair with aperitifs like pâté, blue cheese or smoked products. The ideal companion for blue fish carpaccio or a traditional duck confit.

### Awards

#### Peñín Guide:

2021: 88 points (2017 vintage)  
2019: 87 points (2015 vintage)

#### Guia de Vins de Catalunya:

2022: 9.49 points (2018 vintage)  
2021: 9.04 points (2017 vintage)