

# 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 2023

DO Costers del Segre  
Sub-area Valls del Riu Corb

### Varieties

Macabeo (70%), Parellada (30%)



VEGAN



**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 in Vallbona de les Monges and vineyards in the Valls del Riu Corb subzone of the DO Costers del Segre, from our trusted suppliers. Landscapes of plots characterized by dry-stone walls, which delimit the vineyards and help preserve the fertility and water of the soils.

### Soil

Chalky clay soil with variable levels of stoniness and depth.

### Characteristics of the 2023 vintage

The 2023 vintage was, like 2022, also very challenging from an agronomic point of view, mainly due to very low rainfall and several exceptional episodes with numerous days of maximum temperatures above 35°C. All these factors led to limited plant development and a significant reduction in production (between 30% and 80% below average under our dry-farming conditions). These extreme conditions of heat and drought forced us to bring the harvest forward considerably in order to maintain the balance and quality of the grapes. We started very early, on August 18, and finished on October 4. The conditions of drought and low humidity at least allowed us to obtain grapes in ideal sanitary condition, without any fungal issues or disease.

## THE WINE

### Viticulture and wineprocessing

Hand-harvested. The base wine ferments at a controlled temperature (17–18°C) in stainless steel tanks. The subsequent blend of the Macabeu and Parellada varieties aims for freshness and elegance. Bottling (tirage) takes place in February and March, followed by a minimum of 15 months of ageing in the cellar at a temperature ranging between 12 and 15°C, with humidity also controlled. Disgorgement is carried out by hand at ambient temperature, progressively and in small batches. Before sealing the bottle with a cork, it is topped up with the same vintage sparkling wine, without adding any additional sugars.

### Analysis

Alcohol content: 11.87%  
Total acidity: 3.2 g/l (sulphuric acid)  
Volatile acidity: 0.25 g/l  
Residual sugar: 0.2 g/l (glucose+fructose)  
Total sulphur: 51 mg/l

### Tasting notes

Lemon-yellow sparkling wine. It shows a persistent and generous mousse. On the nose, a broad spectrum of fresh fruit aromas predominates, such as apple and pear, along with citrus notes, combined with the elegance and maturity of the typical Macabeu characteristics, reminiscent of white flowers and honey. Ageing adds aromas of lees and pastry, making it elegant and well-rounded. On the palate, it is balanced, with lively acidity accompanied by a pleasant sense of volume and creaminess. Ideal for informal occasions and for savoury appetizers such as pâtés, blue or Roquefort-style cheeses, and smoked foods.

### Awards

**Hudin:**  
2025: 92 points (2022 vintage)  
**Guia de Vins de Catalunya:**  
2025: 9,69 points (añada 2025)  
2022: 9,49 points (2018 vintage)  
2021: 9,04 points (2017 vintage)

**Peñín Guide:**  
2021: 88 points (2017 vintage)  
2019: 87 points (2015 vintage)