

MISSENYORA

Missenyora, meaning 'my lady', was a term of address for the abbesses at Vallbona monastery. This wine harks back to a bygone era, following the inspiration of a wine that used to be made in the area with only the Macabeu varietal, but has a sweeter touch.

WHITE WINE

2019

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Macabeo (100%)



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).

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.

Characteristics of the 2019 vintage

The 2019 vintage had the usual cold winter while accumulated rainfall to season-end (October-February) came in slightly above what has been common in recent years. Spring-summer rainfall was close to the average of recent years and led to a balanced maturation of the grape. The harvest began on August 30th and ended on October 15th.

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 wine is fermented at a controlled temperature (15-17°C) in American (80%) and French (20%) oak barrels, with a new wood percentage always below 15% to respect the Macabeo variety traits. It is aged on the lees and stirred (*battonage*) weekly, making it more full-bodied on the palate. Before bottling we add an amount of concentrated grape must, determined by sampling, to give the wine the compelling character that makes it surprisingly appealing and original.

Analysis

Alcohol content: 13.5%
Total acidity: 3.0 g/l (sulphuric acid)
Volatile acidity: 0.38 g/l
Residual sugar: 6.52 g/l (glucose+fructose)
Total sulphur: 59 mg/l
pH: 3.25

Tasting notes

Intense and complex nose with aromas of white fruit and stone fruit (peach, dried apricot). Lactic notes and a spicy hint of white pepper stand out. On the palate it is unctuous, creamy and with a sweet spot. Fresh entry on the palate and good persistence in a wine that's ideal for cold starters, pâté and escalivada. Perfect as an aperitif.

Awards

Peñín Guide:
2022: 90 points (2019 vintage)
2021: 90 points (2018 vintage)

Guia de Vins de Catalunya:
2021: 9,18 points (2018 vintage)
2020: 9,5 points (2018 vintage)

Food and Wines from Spain 2021:
Honorable mention in BIO white wines category (2018 vintage)

Catavinum 2017:
Gold medal (2015 vintage)