

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

2024

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 2024 vintage

The 2024 vintage, like those of 2022 and 2023, was very challenging in terms of climate. In our area, rainfall was very scarce until autumn, adding to the persistent drought of the previous two years. As a result, under dry-farming conditions, plant development was more about resilience than productivity. Additionally, the frost on the night of April 23 severely affected the tender shoots, especially in the vineyards located at the bottom of the valley. These conditions reduced productivity to 20% of the annual average. In terms of temperature, the harvest was not brought forward as much as in the previous two vintages, and it lasted a bit longer: it took place between August 21 and October 8. Nevertheless, the drought and low humidity contributed to grapes with excellent sanitary conditions, free from fungi and diseases.

THE WINE

Viticulture and wine processing

Certified organic dry-farmed viticulture. The grapes are hand-harvested and pressed as whole clusters, including stems. Fermentation takes place at a controlled temperature (15–17 °C) in American and French oak barrels (88%), with new oak never exceeding 15% to preserve the varietal character of Macabeo. The wine is aged on its lees with weekly *bâtonnage* to build volume and texture on the palate. The remaining 12% of the must ferments in stainless-steel tanks, followed by 2 months of ageing in concrete vessels.

Analysis

Alcohol content: 12.5%

Total acidity: 3.4 g/l (sulphuric acid)

Volatile acidity: 0.42 g/l

Residual sugar: 6,5 g/l (glucose+fructose)

Total sulphur: 57 mg/l

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:

2023: 90 points (2020 vintage)

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)