

TOSSUDES

In L'Olivera we are "Tossudes" (stubborn), like the vineyards that resist in our dry lands. This wine emerges from obstinate vintages, with obstinate hopes like the hands that work it. Obstinate like the eagerness that drives us to make a project such as ours feasible. From this stubborn personality was born the first red wine from L'Olivera, young and agile and, at the same time, mature and complex.

RED WINE

2022

DO Catalunya

Varieties

Grenache (52%), Syrah (30%), Carignan (10%), Monastrell (5%) and Trepat (3%)



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 from different municipalities in the Corb River Valley subzone of the Costers del Segre DO and family-run plots from around Bonretorn, on the southern side of the Prades mountain range in Tarragona.

Soil

Chalky clay soil with variable levels of stoniness and depth.

Characteristics of the 2022 vintage

The 2022 vintage was very complicated at an agronomic level: spring frosts, very little rainfall (30% below the average of recent years), and several exceptional episodes of days with temperatures above 35°C, with average temperatures above the norm. All these elements led to limited plant development and a considerable reduction in production (between 30 and 40% lower than average in our rainfed viticulture conditions). These extreme conditions of heat and drought forced us to advance the harvest a lot to maintain the balance of the grapes. We started it unusually early on August 16th and finished it on September 26th. The conditions of drought and low humidity allowed, at least, to obtain a grape in ideal sanitary conditions and without any fungal or disease damage.

THE WINE

Viticulture and wine processing

Certified organic dry land farming. Hand-picked into small crates of 10-12 kg; if necessary the grapes go through an on-table sorting process. The varieties are fermented in pigeage vats with periodic punch-down of the skins, which we combine with the odd open pump-over at the end of fermentation. We place the varieties separately in vats that we work on manually and at a controlled temperature to obtain mild extractions.

Analysis

Alcohol content: 13 %
Total acidity: 3.51 g/l (sulphuric acid)
Volatile acidity: 0.44 g/l
Residual sugar: <0.5 g/l (glucose+fructose)
Total sulphur: 37 mg/l

Tasting notes

Garnet in colour with bluish tinges. On the nose it is fresh, with an intense aroma where floral notes (violet) and red (cherry) and black fruit stand out, with a spicy touch. On the palate it is light and fresh, with good acidity in an agile and easy to drink wine. Tossudes pairs well with pizza and pasta, white meats, and medium intensity soft cheeses. It is also an ideal wine to drink by the glass.

Awards

Peñín Guide:
2022: 87 points (2019 vintage)

Guia de Vins de Catalunya:
2021: 7.79 points (2018 vintage)
2019: 9.2 points (2016 vintage)
2018: 9.4 points (2015 vintage)

International Wine Awards 2019:
Silver medal (2017 vintage)