

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
2024
DO Catalunya

Varieties

Grenache (90%), Carignan (7%),
and Tempranillo (3%)



VEGANO



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 2024 vintage

The 2024 vintage, like those of 2022 and 2023, was very challenging from a climatic perspective. In our area, rainfall until autumn was very scarce, adding to the persistent drought of the previous two years. As a result, under dry-farming conditions, the development of the vines was more about survival than productivity. In addition, the frost on the night of April 23 severely affected the tender shoots, especially in vineyards located at the bottom of the valley. These conditions reduced productivity to about 20% of the multi-year average.

From a thermal standpoint, the harvest did not start as early as in the previous two vintages and lasted slightly longer, taking place between August 21 and October 8. However, the drought and low humidity favored grapes with excellent sanitary conditions, with no presence of fungi or diseases.

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: 13.5%
Total acidity: 3.77 g/L (sulfuric acid)
Volatile acidity: 0.46 g/L
Residual sugar: 0.4 g/L (glucose + fructose)
Total sulfur: 29 mg/L

Tasting notes

Garnet color with bluish rims. On the nose it is fresh, with an intense aroma in which floral notes (violet) and red (cherry) and black fruit stand out, along with a touch of spice. On the palate it is light and fresh, with good acidity in an agile, easy-drinking wine. Tossudes pairs well with pizza and pasta, white meat, and medium-intensity soft cheeses. It is also an ideal wine to serve 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)