
Missenyora

2014

White wine

D.O. Costers del Segre



Varieties

Macabeu (100%)

TERROIR

Weather and features of the vintage

Climate is Mediterranean Continental, with cold dry winters and hot summers tempered by "la marinada", the wind blowing from the sea in the evening, helping cool nights down, particularly during the ripening season.

The 2014 vintage had the usual cold winter you would expect in our continental climate area. It rained moderately and evenly in the spring. Temperatures for this vintage were moderate during summer and the beginning of autumn, and rainfall levels were high at 197mm. This had a significant impact on harvest conditions and made it necessary to monitor ripening closely and select the fruit very strictly. Harvest dates were the usual for our region, starting on September 5th until October 13th.

Original land plots and varieties

Vallbona de les Monges plots. Macabeu.

THE WINE

Production

We harvest the grapes manually and press them whole, including the seeds and stems. The wine is fermented at a controlled temperature of 15-17°C (59-63°F) in American (80%) and French (20%) oak casks, with a percentage of new wood always below 15% in order to respect the Macabeu variety traits. We then carry out a malolactic fermentation to provide a silky feeling on the palate and produce a wine that is more elegant but maintains its characteristic fresh acidity. The wines are aged on the lees. To make the most of these, during 3-4 months, wine is stirred on a weekly basis, creating a more full-bodied palate, and subtly and elegantly incorporating the oak into the flavour of the wine. Before bottling, we add concentrated grape must to taste, giving the wine its unique characteristic sweetness.

Analysis

- Alcohol content: 13%
- Total acidity: 3,2 g/l (sulphuric acid)
- Volatile acidity: 0,24 g/l
- Residual sugar: 0,47 g/l (glucose & fructose)
- Total sulphur: 103 mg/l

Notes de tast i harmonies

A very light straw yellow colour with golden hues and beautiful tears. Subtle, complex and delicate on the nose, with tropical fruit aromas (mango and pineapple), creamy confectionery touches and a mild presence of wood and toast undertones. On the palate, it is fresh, smooth and sweet, with a gentle enveloping start where the toasty reminiscence of confectionery appears once again. This wine manages to balance sweetness and a persistent fresh finish. Pairs well with creamy cow milk cheeses, roasted white meats, foie and cod confit with a touch of honey.



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