
WHITE WINE
2018
DO Costers del Segre
Sub-area Valls del Riu Corb

Varieties
Macabeu (100%)



MISSENYORA

Missenyora, meaning "my lady", was a term of addressing to the abbesses at the Vallbona de les Monges 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.

TERROIR

Weather and features of the vintage

The 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. Rainfall mainly concentrates in autumn and spring, reaching approximately 350 to 450 mm per year. The 2018 winter was characterised by heavy rains: 625 mm in total. This forced us to care regularly for the vine to ensure quality. The temperatures and good weather during the harvest let us get the crop in under optimal conditions and at balanced state of ripening. Harvest began on 5 September and ended on 17 October.

Original land plots

Vallbona de les Monges plots and family-owned farms in the Valls del Riu corb sub-area.

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 (15-17°C) 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. The wine is 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: 12,5%
 - Total acidity: 3,0 g/l (Sulphuric acid)
 - Volatile acidity: 0,38 g/l
 - Residual sugar: 7,6 g/l (glucose+fructose)
 - Total sulphur: 55 mg/l
 - PH: 3,37
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TASTING NOTES

Straw yellow colour with green hues. 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, pàte and escalivada. Perfect as an aperitif.



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