
Missenyora

2016
White wine
DO 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. Rainfall mainly concentrates in autumn and spring, reaching approximately 350 to 450 mm per year.

The 2016 vintage had the usual cold winter. While there was scant accumulated rainfall at the end of winter – 25% lower than the 10-year average – there was an abundance of rain in the spring, and well distributed. The summer months, however, were exceptionally dry, which reduced the yield, especially in the less fertile plantations. Temperatures were moderate, close to the average of recent years. These weather conditions gave rise to exceptionally healthy, well-ripened fruit. Harvesting began on 30th August and finished on 19 October.

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: 12%
- Total acidity: 3,1 g/l (sulphuric acid)
- Volatile acidity: 0,26 g/l
- Residual sugar: 0,28 g/l (glucose & fructose)
- Total sulphur: 32 mg/l

Tasting notes and food pairings

A very light straw yellow colour with golden hues and beautiful tears. Subtle, complex and delicate on the nose, with tropical fruit aromas, creamy confectionery touches and a mild presence of wood 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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