

MISSENYORA

Missenyora, meaning 'my lady', was a term of address for the abbesses at Vallbona 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.

WHITE WINE

2025

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Macabeo (100%)



L'Olivera
CULTURA DE MARGES

TERROIR

Weather

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 around Vallbona de les Monges in the Corb River Valley subzone of the Costers del Segre DO. Plots characterised by the drystone walls that surround the vineyards, preserving the fertility of the soil and the efficiency of the water.

Soil

Chalky clay soil with variable levels of stoniness and depth.

Features of the 2025 vintage

The 2025 vintage brought much-needed rainfall—slightly above the local average (550 mm in total)—following three consecutive years of severe water scarcity. With an exceptionally wet March for our area (126 mm), vine development was satisfactory, and yields from the dry-farmed plots returned to average levels.

The summer was less extreme than in previous years (with no days exceeding 40°C), and relatively cool nights allowed for balanced ripening. We began the harvest on August 18 and finished on September 30. Minimal rainfall in September enabled us to harvest grapes in ideal sanitary condition.

THE WINE

Viticulture and wine processing

Certified organic dry-farmed viticulture. The grapes are hand-harvested and pressed as whole clusters, including stems. Fermentation takes place at a controlled temperature (15–17 °C) in American and French oak barrels (88%), with new oak never exceeding 15% to preserve the varietal character of Macabeo. The wine is aged on its lees with weekly bâtonnage to build volume and texture on the palate. The remaining 12% of the must ferments in stainless-steel tanks, followed by 2 months of ageing in concrete vessels.

Analysis

Alcohol content: 12.7%

Total acidity: 3.59 g/l (sulphuric acid)

Volatile acidity: 0.50 g/l

Residual sugar: 7.0 g/l (glucose+fructose)

Total sulphur: 68 mg/l

Tasting notes

Lemon-yellow in color, clear and bright. Fresh and expressive on the nose, dominated by aromas of fresh fruit—including citrus, white fruit (especially pear), and stone fruit, with hints of peach. Subtle floral notes of white blossoms also emerge. On the palate, it is fresh and unctuous, featuring pronounced yet well-integrated acidity, slight bitter undertones, and good persistence. A balanced, food-friendly wine, ideal as an aperitif or paired with starters, vegetable dishes, fish, and light cuisine.

Awards

Peñín Guide:

2023: 90 points (2020 vintage)

2022: 90 points (2019 vintage)

2021: 90 points (2018 vintage)

Catalonia Wine Guide:

2021: 9.18 points (2018 vintage)

2020: 9.5 points (2018 vintage)

Food and Wines from Spain 2021:

Honorable Mention, Organic White Wines category (2018 vintage)

Catavinum 2017:

Gold Medal (2015 vintage)