Naltres





Varieties Grenache (85%) Carinyena (15%)



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

Vallbona de les Monges plots.

THE WINE

Production

Harvested by hand in small 10-12 kg (22-26 lb) crates, the grapes undergo 'whole-grape fermentation' in tanks, with periodic punch down, at a temperature of 25-28°C (77-82°F). Aged in tanks and rest in the bottle for a year and a half.

3,9 g/l (sulphuric acid)

0,26 g/l (glucose & fructose)

14%

0,58 q/l

22 mg/l

Analysis

- Alcoholic content:
- Total acidity:
- Volatile acidity:
- Residual sugar:
- Total sulphur:
- Totat Sutpitur .

Tasting notes and food pairings

Bright ruby colour. Clean in the nose and distinguished by its aromatic intensity, with notes of black and ripe red fruit (cherry and plum) and a floral touch. The intensity is maintained in the mouth, with a good body and sweet and ripe tannins. The ripe fruit notes return with a long and clear aftertaste.

Goes well with all types of game meat. Excellent accompaniment to duck-based dishes or traditional meat cannelloni.



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