
**RED WINE
NATURALLY SWEET
2016**
DO Costers del Segre
Sub-area Valls del Riu Corb

Varieties
Grenache 100%



RASIM

vimadur negre

Rasim was the name given to a cluster of grapes in Perpignan in the XIVth century, and the origin of words such as raïm in Catalan, and raisin in French. Rasim is also the name of the project born out of our collaboration with the Catalan designer Claret Serrahima to make sweet wines at Vallbona de Les Monges.

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 (350-450mm per year) mainly concentrates in autumn and spring. The 2016 vintage had the usual cold winter with scant accumulated rainfall at the end of the winter whereas there was an abundance of rain in the spring. The summer was exceptionally dry with moderated temperatures. Harvesting began on 30th August and finished on 19 October.

Original land plots

Nalec area. Selected local Grenache grafted on R-110.

THE WINE

Production

Sweet wine made by overripening on the vine trunk and then leaving grapes to dry slightly in the shade in small crates. Grapes are crushed and fermented in 500-litre stainless steel tanks at a controlled temperature in between 20° and 25° Celsius (68° to 77° Fahrenheit). At the beginning of the fermentation process, we do a bit of intense manual pigeage (traditional stomping in open deposits) that becomes lighter as the process advances. The taste and the analytical data concerning residual sugar levels indicate the right time for devatting and that is when we stop fermentation.

Analysis

- Alcohol content: 14,5%
 - Total acidity: 4,0 g/l (Sulphuric acid)
 - Volatile acidity: 0,96 g/l
 - Residual sugar: 60,75 g/l (glucose+fructose)
 - Total sulphur: 95 mg/l
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TASTING NOTES

Bright, lively red colour. Ripe fruit, black plum, raisin and fig aromas on the nose, on a sweet floral and honey background. Dense and pleasant on the palate, the hints of candied ripe fruit return, with a good acidity giving it length. Very long aftertaste. The perfect companion for bittersweet desserts like dark chocolate laced with oil and salt or tiramisu. Also pairs seamlessly with traditional biscotti or nut-based desserts and apple pie.



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