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# RASIM

## Vipansit

**2014**

White wine  
naturally sweet  
DO Costers del Segre

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### Varieties

Garnatxa Blanca 70%  
Xarel·lo 25%  
Malvasia 5%

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### 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.

The 2014 vintage had the usual cold winter you would expect in our continental climate area. It rained moderately and evenly in the spring. Temperatures for this vintage were moderate during summer and the beginning of autumn, and rainfall levels were high at 197mm. This had a significant impact on harvest conditions and made it necessary to monitor ripening closely and select the fruit very strictly. Harvest dates were the usual for our region, starting on September 5th until October 13th.

#### Original land plots and varieties

Garnatxa blanca, Xarel·lo and Malvasia grafted on R-110, from the boscos parcel in the Nalec area.

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### THE WINE

#### Production

Grapes are placed in the shade on straw beds where they dry out during the time necessary to naturally concentrate sugar until reaching alcohol content levels that can potentially stand between 20% and 23%. This process usually takes 2 to 3 months. We then carefully select the grapes and eliminate any rotten bits of fruit we may find. Once that selection has been made, we crush and press the grapes in a pneumatic press. This is how we get a concentrated must that is then fermented in stainless steel tanks at controlled temperatures of 18° to 20° Celsius (64° to 68° Fahrenheit). This is a slow and difficult process because yeast has to work in adverse conditions. We stop the fermentation process when, according to taste and analytics, we reach residual sugar levels of 150 to 200 g/L. During the following months, we prepare the wine to be bottled.

#### Analysis

- Alcohol content: 14'5%
- Total acidity: 4,4 g/L (sulphuric acid)
- Volatile acidity: 0.69 g/L
- Residual sugar: 102 g/L (glucose & fructose)
- Total sulphur: 135 mg/L

#### Tasting notes and food pairings

Golden slow tears. Intense nose with quince jam and raisin aromas, citric notes evoking the smell of oranges and a touch of honey. Mouth filling, fresh and with the perfect level of acidity and a long and persistent finish. The reminiscent smell of quince and honey returns here in a wine that spells out honesty and consistency between nose and mouth.

Pairs well with foie gras and artisan cheeses with powerful aromas. It also goes well with the sweet touch of desserts made with fruit like "trottoir" (puff paste, custard and fruit) and peach or apricot "clafoutis".



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