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

Varieties

White grenache (55%), Xarel·lo (35%) and Malvasia (10%)



RASIM

vipansit blanc

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

White grenache, Xarel·lo and Malvasia grafted on R-110, from the forest parcel in the Nalec area.

THE WINE

Production

Grapes are placed in the shade on straw beds where they dry out during the time necessary (2-3 months) to naturally concentrate sugar until reaching alcohol content levels that can potentially stand between 20% and 23%. We then carefully select the grapes and we press it 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). We stop the fermentation process when, according to taste and analytics, we reach residual sugar levels of 150 to 200 g/L.

Analysis

- Alcohol content: 15%
 - Total acidity: 4,0 g/L (sulphuric acid)
 - Volatile acidity: 1,12 g/L
 - Residual sugar: 100,95 g/L (glucose+fructose)
 - Total sulphur: 116 mg/L
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TASTING NOTES

Golden hue and slow tears. Intense in the nose, with a bouquet of sweet flowers such as almond flower, a noticeable presence of honey with citric touches (such as lavender) and notes of raisins with subtle suggestions of dried peach and apricot. The ripe and dried fruit notes emerge in the mouth in a buttery, silky wine with a good balance between fresh and sweet.

Goes well with fruit in syrup, ripe fruit and honey and is ideal to pair with crème brûlée and nutty ice cream. Lovely with savoury dishes such as salmon canapés, duck liver pâté and blue cheese.



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