
Blanc de Marges

2015
White wine
DO Costers del Segre



Varieties

Parellada (46%)
Xarel·lo (33%)
Malvasia (21%)



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

Vallbona de les Monges plots. Parellada, Xarel·lo and Malvasia.

THE WINE

Production

We harvest the grapes manually and press them whole, including seeds and stems. This wine is fermented at a controlled temperature of 15-17°C (59-63°F) in Hungarian oak casks, with a percentage of new wood always below 15% in order to respect the Parellada variety traits as much as possible.

Aging takes place on the lees. To make the most of these, during the 4-month aging period the wine is stirred on a weekly basis, creating a more full-bodied palate, and subtly and elegantly incorporating the woody notes into the flavour of the wine. We finally blend it to taste in stainless steel deposits to create an elegant, fresh and original wine.

Analysis

- Alcohol content: 13%
- Total acidity: 3,6 g/l (sulphuric acid)
- Volatile acidity: 0,33 g/l
- Residual sugar: 0,45 g/l (glucose & fructose)
- Total sulphur: 47 mg/l

Tasting notes and food pairings

Intense bright straw yellow with dense tears. The most fresh of L'Olivera's wineskin fermented wines has a floral aroma with hints of fresh fruit, vegetable undertones and a touch of aromatic herbs like mint and fennel. Long and persistent sensation on the palate with excellent balance between body and freshness and spicy notes evoking its aging in wineskins.

Pairs well with raw or cooked shell seafood, Asian cuisine in general and lightly cooked fish. Excellent choice for risotto and rice with vegetable dishes.



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