

TOSSUDES

At L'Oliviera, we are Tossudes—stubborn and determined, just like the vines that endure in our dry-farmed lands. Stubborn like the passion that drives us to make a project like ours viable, sometimes going against the values that modern times increasingly impose. From this stubborn spirit comes L'Oliviera's first red wine: youthful and lively, yet mature and complex.

RED WINE

2024

DO Costers del Segre

Varieties

Grenache (90%), Carignan (7%),
and Tempranillo (3%)



L'Olivera
CULTURA DE MARGES

TERROIR

Climate

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft evening breeze blowing in from the sea that cools the night, particularly during the ripening season. The scarce rainfall is concentrated in autumn and spring (350-450 mm yearly).

Original land plots

Vineyards located in different municipalities within the Valls del Riu Corb subzone of the DO Costers del Segre. A landscape of plots characterized by dry-stone walls that mark the boundaries of the vineyards, preserve soil fertility, and promote efficient water use.

Soil

Clay-limestone soils with varying levels of stoniness and depth.

Characteristics of the 2024 vintage

The 2024 vintage, like those of 2022 and 2023, was extremely challenging in terms of weather conditions. In our region, rainfall remained very scarce until autumn, adding to the persistent drought of the previous two years. As a result, under dry-farming conditions, the vines focused more on survival than on productivity. Furthermore, the frost on the night of April 23 severely damaged the young shoots, particularly in vineyards located on the valley floor. These conditions reduced yields to just 20% of the long-term average. In terms of temperatures, the harvest did not start as early as in the previous two vintages and extended over a slightly longer period, taking place between August 21 and October 8. Nevertheless, the drought and low humidity contributed to grapes in excellent health, with no signs of fungal infections or disease.

THE WINE

Viticulture and wine processing

Certified organic dry-farmed viticulture. The grapes are hand-harvested into small 10–12 kg crates and, if necessary, pass through a sorting table. The grape varieties are fermented in tanks using pigeage, with regular punch-downs of the skins, combined with occasional open pump-overs towards the end of fermentation. Each variety is vinified separately in manually operated, temperature-controlled tanks to achieve gentle extraction.

Analysis

Alcohol content: 14%\nTotal acidity: 3.7 g/L (sulfuric acid)\nVolatile acidity: 0.46 g/L\nResidual sugar: 0.4 g/L (glucose + fructose)\nTotal sulfur dioxide (SO₂): 29 mg/L

Tasting notes

Garnet red in colour with bluish highlights. On the nose, it is fresh and intensely aromatic, with prominent floral notes (violet), red fruit (cherry) and black fruit, complemented by a hint of spice. On the palate, it is light and fresh, with good acidity, making it a lively, easy-drinking wine. Tossudes pairs well with pizza and pasta, white meats, and soft cheeses of medium intensity. It is also an ideal wine to serve by the glass.

Awards

Guia Peñín:
2022: 87 points (2019 vintage)

Catalonia Wine Guide:
 2021: 7.79 points (2018 vintage)
 2019: 9.2 points (2016 vintage)
 2018: 9.4 points (2015 vintage)

International Wine Awards 2019:
Silver Medal (2017 vintage)