
V/89

Vallisbona

2016
White wine
Costers del Segre DO



Varieties
Macabeo (100%)



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 mainly concentrates in autumn and spring, reaching approximately 350 to 450 mm per year.

The 2016 vintage had the usual cold winter. While there was scant accumulated rainfall at the end of winter – 25% lower than the 10-year average – there was an abundance of rain in the spring, and well distributed. The summer months, however, were exceptionally dry, which reduced the yield, especially in the less fertile plantations. Temperatures were moderate, close to the average of recent years. These weather conditions gave rise to exceptionally healthy, well-ripened fruit. Harvesting began on 30th August and finished on 19 October.

Original land plots and varieties

Selected plots from Vallbona de les Monges.

THE WINE

Elaboration

The grapes are harvested manually. Only the healthiest, most balanced grapes are chosen, preferably those on the shady side of the vine. The grapes are pressed whole, including the seeds and stems. The wine is fermented at a controlled temperature of 15-17°C (59-63°F) in new French oak barrels. To produce this wine we search for the best cooperage to ensure the oak becomes another ingredient of the wine, preserving the varietal elegance of an extraordinary Macabeo.

The wine is aged on the lees for 8 months, during which they are stirred on a weekly basis, creating a more full-bodied palate and subtly incorporating the oak into the flavour of the wine.

Analysis

- Alcohol content: 13%
- Total acidity: 3,2 g/l (sulphuric acid)
- Volatile acidity: 0,30 g/l
- Residual sugar: 1,06 g/l (glucose & fructose)
- Total sulphur: 33 mg/l

Tasting notes and food pairings

Complex, elegant nose, with hints of mature stone fruit, quince and a touch of citric on a background of toffee, vanilla and toast. In the mouth, again reminiscences of toast, in a buttery wine, with volume and a good acidity which retains the freshness. a long, intense finish.



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