
WHITE WINE
2017
DO Costers del Segre
Sub-area Valls del Riu Corb

Varieties
Macabeu (100%)



V89 is a wine wishing to express our many years of experience in white wine production since our beginnings in 1989. To produce this wine, we select the best macabeu grapes each harvest and it is fermented in new French oak casks and aged on lees for 8 months.

V
89

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 se in the evening, helping cool nights down, particularly during the ripening season. Rainfall (350-450mm per year) mainly concentrates in autumn and spring. The 2017 winter was no colder than average, while accumulated rainfall came in slightly above what has been common in recent years. We han an unusul snowfall in late March and significant frost at the end of April which greatly limited production. These weather conditions quickly produced ripe fruit and forced us to bring the harvest forward. Harvesting began on 18 August and finished on 12 October.

Original land plots

Selected plots from Vallbona de Les Monges.

THE WINE

Production

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 coopeage to ensure the oak becomes another ingredient of the wine, preserving the varietal elegance of an extraordinary Macabeu. 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 wine.

Analysis

- Alcohol content: 14%
 - Total acidity: 3,4 g/L (Sulphuric acid)
 - Volatile acidity: 0,42 g/L
 - Residual sugar: 0,62 g/L (glucose+fructose)
 - Total sulphur: 61 mg/L
-

TASTING NOTES

Complex and elegant nose with hints of brioche, creamy and roasted touches and an aniseed and ripe white fruit background. Creamy and full mouthfeel with a good acidity maintaining its freshness. The hints of ripe fruit and dried apricot return, with spicy citrus notes and a long and persistent aftertaste.

Pairs well with oily fish like salmon and tuna and all types of rice dishes such as paella and risotto. Perfect partner for garlic and parsley cod and traditional hearty meat and vegetable dishes.



L'Olivera Cooperativa
La Plana, s/n.
25268 Vallbona de Les Monges.
Lleida
Tel / Fax. +34 973 33 02 76

Masia Can Calopa de Dalt
Carretera BV-1468. Km 4,8.
Parc de Collserola
08017 Barcelona.
Tel +34 646 619 188