

RED ARRAONA

This wine takes its name from the ancient Iberian settlement of Sabadell. It is born on the Can Gambús estate, in the Sabadell Agrarian Park, with the aim of reclaiming the town's winemaking heritage and its surroundings, and of recovering its agricultural, cultural and landscape values.

RED WINE

2024

DO Catalunya

Varieties

Grenache (100%)



L'Olivera
CULTURA DE MARGES

THE LAND

Climate

Mediterranean-influenced climate, with mild winters, hot summers, moderate thermal oscillation, and scarce, highly irregular seasonal rainfall. The arrival of the afternoon sea breeze helps moderate the high summer temperatures.

Origin parcels

Vines from the Can Gambús estate, in the Sabadell Agrarian Park. The park is a protected agroforestry area, not subject to urban development, located to the west of the municipal district, between the neighbourhoods of Castellarnau, Can Gambús and Ca n'Oriac, with a landscape that combines woodland and ravines with dryland and irrigated farmland.

Soils

Clay-limestone soils with good drainage, containing variable levels of stoniness—mostly rounded pebbles—and offering strong water-retention capacity.

Characteristics of the 2024 vintage

The 2024 vintage in the Vallès was marked by warmer-than-usual temperatures and rainfall levels that returned to normal, even slightly above average. The return of regular rainfall allowed proper plant growth, especially in younger vines, and required close attention to grape health to achieve good ripeness. Good soil-management practices, with cover crops that promote water infiltration and balance vine growth, also helped preserve vineyard health. Overall, production was good.

THE WINE

Viticulture and winemaking

Organic viticulture. Manual harvest in 10-kg boxes with selection in the vineyard. Gentle destemming and crushing, followed by a 72-hour pre-fermentation maceration at low temperature. The must ferments in stainless-steel tanks with selected yeasts at controlled temperature. Racking takes place before fermentation finishes to avoid extracting excessive tannic structure and thus obtain a fine, balanced red wine. The wine is then aged on its lees for 3 months in stainless-steel tanks.

Analytical data

Alcohol content: 14%

Total acidity: 3.9 g/l (sulphuric acid)

Volatile acidity: 0.26 g/l

Residual sugar: 0.5 g/l (glucose + fructose)

Total sulphur dioxide: 9 mg/l

Tasting note

Deep red colour with a rim showing violet hues. On the nose, red fruit and a balsamic character stand out; gradually, floral aromas (violet) also appear. On the palate it is gentle, fresh and fruity, with a velvety profile and marked acidity that makes it an ideal pairing for rich dishes, such as all kinds of meats and stews.

Recognitions and awards

International Wine Awards 2019:

Gold Medal (2017 vintage)