

WHITE ARRAONA

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

WHITE WINE

2024

DO Catalunya

Varieties

Chardonnay (70%), Xarel·lo (30%)



L'Olivera
CULTURA DE MARGES

THE LAND

Climate

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

Parcels of origin

Vines from the Can Gambús estate, in the Parc Agrari de Sabadell. The park is a protected, non-developable agroforestry area located to the west of the municipality, between the neighbourhoods of Castellarnau, Can Gambús and Ca n'Oriac, featuring a landscape that combines woodlands and ravines with both dryland and irrigated farmland.

Soils

Clay-limestone soils with good drainage, containing variable levels of stoniness — mostly rounded pebbles — and offering a 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 values, even slightly above average. The return of regular rainfall allowed for proper plant growth, especially in younger vines, and required close attention to grape health in order to achieve good ripeness. Good soil-management practices, with cover crops that promote water infiltration and help balance vine growth, also contributed to preserving vineyard health. Overall, yields were good.

THE WINE

Viticulture and winemaking

Certified organic viticulture. Manual harvest in 10-kg boxes and whole-cluster pressing. The varieties ferment separately: the chardonnay, the earliest-ripening grape harvested by L'Olivera, ferments in French oak barrels, mostly second and third use, in order to preserve the varietal character of the grape and achieve an optimal balance in the contribution of the wood. Ageing takes place on the lees, with weekly bâtonnage over the 5-month period, to increase volume on the palate and achieve a finer, more elegant integration of the oak in the wine. The xarel·lo, this year, fermented in 630-litre stoneware amphorae.

Analytical data

Alcohol content: 12.5%

Total acidity: 3.9 g/l (sulphuric acid)

Volatile acidity: 0.36 g/l

Residual sugar: 0.6 g/l (glucose + fructose)

Total sulphur dioxide: 52 mg/l

Tasting note

Pale straw yellow colour with greenish highlights, clean and bright. On the nose it is complex, with prominent notes of tropical fruit, white flowers and herbaceous nuances. On the palate it has a fresh entry, with citrus notes and floral hints, supported by good acidity that gives it persistence. Arraona is an ideal wine to enjoy by the glass and an excellent companion for starters, vegetables, and dishes based on fish or white meat.

Awards and recognitions

International Wine Awards 2019:

Gold medal (2017 vintage)