

# ARRAONA BLANC

*This wine takes its name from the old Iberian village of Sabadell. It was created on the Can Gambús property in the Sabadell Agricultural Park with the aim of reclaiming the wine-growing past of the city and recovering agricultural, cultural and landscape values.*

## WHITE WINE

2023

DO Catalunya

### Varieties

50% Chardonnay, 50% Xarel·lo



**L'Olivera**  
CULTURA DE MARGES

## TERROIR

### Weather

Climate of a Mediterranean influence, characterised by mild winters, hot summers, moderate temperature changes and scarce and strongly irregular seasonal rainfall. The sea breeze comes along in the afternoon, easing the high summer temperatures

### Original land plots

Vineyards from the Can Gamús estate in the Sabadell Agricultural Park. The Agricultural Park is an undeveloped protected agroforestry space to the west of the municipal area, between the districts of Castellarnau, Can Gambús and Ca n'Oriac. The land combines forests and streams with rainfed and irrigated cropland.

### Soil

Chalky clay soil with a variable presence of stones, mainly pebbles, and a good capacity for water retention.

### Characteristics of the 2023 vintage

The 2023 vintage was marked by low rainfall, with some occasional precipitation during the winter and a dry spring. Throughout the summer, there was a persistent drought due to high temperatures, intense heatwaves, and total rainfall of less than 150 millimetres. However, good soil management practices and occasional water inputs helped preserve the health of the vineyards. Overall, production was below average, but balanced and of high quality, as the severe drought contributed to the grapes' exceptional health.

## THE WINE

### Viticulture and wine processing

Certified organic viticulture. Manual harvest in 10-kilogram boxes and whole bunch pressing, including stems. The grape varieties ferment separately in French oak barrels, mostly second and third use, in order to respect the varietal character of the grapes and achieve an optimal balance in the wood contribution. The ageing takes place on the lees with weekly *battonage* for the 5 months it lasts, with the aim of increasing mouthfeel and achieving a finer and more elegant integration of the wood into the wine.

### Analysis

Alcohol content: 13,3%  
Total acidity: 5,8 g/l (àcid sulfúric)  
Volatile acidity: 0,27 g/l  
Residual sugar: 0,6 g/l (glucosa+fructosa)  
Total sulphur: 63 mg/l

### Tasting notes

Straw yellow color with golden reflections. Floral aromas, notes of white fruit (peach) with hints of aromatic herbs such as fennel and vanilla. On the palate, it is a fresh wine, with volume and a long aftertaste where toasted notes from the oak appear. Long and slightly bitter finish. Arraona is a great companion for rice dishes and stewed legumes. It also pairs well with pasta dishes and all kinds of fish and white meats.

### Awards

International Wine Awards 2019:  
Golden Medal (2017 vintage)