
RED WINE
2016
DO Catalunya

Varieties

Syrah (80%)
Grenache (20%)



VINYES DE BARCELONA

This wine is designed to add meaning to the agricultural mosaic of the Collserola Nature Park mountain range. To preserve a cultural and agricultural heritage rooted in the city of Barcelona. A characteristic wine tied to its setting, a natural environment surrounded by large built-up areas and cities, a cosmopolitan wine.

TERROIR

Weather and features of the vintage

Collserola is located in an area of a Mediterranean influence, characterised by mild winters, hot summers, moderate temperature changes and generally scarce and strongly irregular seasonal rainfall. The Can Calopa estate faces north-east, making it a fresh estate where ripening is slow and gradual. The sea breeze comes along in the afternoon, thus easing the high summer temperatures. The 2016 vintage followed the pattern of the 2015 vintage, where the autumn and spring seasons were virtually non-existent and there was a straight switch from the cold of winter to the heat of summer. There is very high relative humidity and annual rainfall of between 550 and 650 mm, mainly falling in September and October.

Original land plots

Estate wine which is made from the best grapes from the Syrah and Grenache plots.

THE WINE

Production

We select the grapes from the plots on the Can Calopa estate, seeking higher concentrations. We hand-pick them into 8-10 kilo boxes. We bring the grapes in by hand early in the morning and destem and crush them for maximum extraction. We ferment each variety separately in stainless steel tanks at controlled temperatures making a daily delestatge in the case of Syrah and pigeage twice a day in the case of Garnatxa until mid-fermentation. After winter the wine is aged in semi-new French oak barrels for 12 months.

Analytical data

- Alcohol content: 13%
 - Total acidity: 4,3 g/l (Sulphuric acid)
 - Volatile acidity: 0,42 g/l
 - Residual sugar: <0,5 g/l (glucose+fructose)
 - Total sulphur: 58 mg/l
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TASTING NOTES

Intense ruby red colour with violet hues. Nose noticeable for aromatic intensity, with ripe cherry notes on a balsamic, spicy background. On the palate it is well-structured, silky and with fine, marked tannin. Sweet and balanced entry. There is a balance between the fruit, the freshness of the terroir and notes of evolution over time. Ideal for pairing with all types of meat and cheese. The speciality: Roast lamb with vegetables.



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