

NEGRE DE CAN CALOPA

The Negre wine of Can Calopa was born in the farmhouse of Can Calopa de Dalt, on the north face of the Serra de Collserola, in Barcelona. Natural sulfite-free red wine with local yeasts, which seeks to express its character without interventions.

RED NATURAL WINE 2024

Varieties

Tempranillo (50%), Sangiovese (50%)



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 Can Calopa estate faces northwest-southeast, making it a cool estate where the grapes ripen slowly and gradually. The sea breeze comes along in the afternoon, easing the high summer temperatures.

Original land plots

Vineyards from the Can Calopa estate on the northeast side of the Collserola mountain and within the Barcelona municipal area, 300 metres above sea level. A landscape of agricultural mosaics amidst forest areas comprising pines, holm oaks and Mediterranean shrub species. The estate combines terraces with small flat plots.

Soil

Loamy textured soil with slate and shale substrates.

Characteristics of the 2024 vintage

The 2024 vintage in the Barcelona region was marked by warmer-than-average temperatures and rainfall that returned to typical levels, even slightly above average. The return to normal rainfall allowed for proper plant growth, especially among the younger vines, and required us to remain very attentive to the health of the grapes in order to achieve good ripening. Good soil management practices, with cover crops that allow water infiltration and balance vine growth, also helped preserve their health.

Overall, production was good and will continue to increase as the vineyard restructuring process becomes consolidated.

THE WINE

Viticulture and wine processing

Natural red wine with minimal intervention. Grapes are hand-selected in the vineyard. A pied de cuve is prepared with 40 kg of grapes foot-trodden in the vineyard to activate the native yeasts. It is added to the rest of the grapes halfway through fermentation, without additives. Fermentation with daily pigeage and racking in the final third. 10 mg/l of sulphites are added before bottling.

Analysis

Alcohol content: 12.31%
Total acidity: 4.4 g/l (sulphuric acid)
Volatile acidity: 0.19 g/l
Residual sugar: 0.22 g/l (glucose + fructose)
Total sulphur dioxide: 22 mg/l

Tasting notes

Deep ruby red colour with bluish-purple tones. On the nose, ripe fruit appears alongside herbaceous notes over a spicy background with aromatic herbs. On the palate, it is a very straightforward, light and agile wine, with delicate tannins. Well balanced with the fruit, with the characteristic vegetal notes of the Sangiovese variety standing out. Ideal for drinking by the glass: opening the bottle is synonymous with finishing it.