

# ÚNIC

*Unique (Únic), so called because we bottle those unique experiments that we carry out every year in the cellar and in the vineyard. And as every year is different, no bottle of Únic is the same. For this reason, each vintage of Únic is a very limited edition that is presented as a discovery.*

*The 2020 vintage is a microvinification resulting from little more than 900 kilos of white Grenache that were collected in the harvest, with the aim of producing a monovarietal that would showcase this variety with which we have been working for a few years to make our sweet wines.*

## WHITE WINE 2020

### Varieties

White Grenache 100%



**L'Olivera**  
CULTURA DE MARGES

## TERROIR

### Climate

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft breeze blowing in from the sea in the evening that cools the night, particularly during ripening season. The scarce rainfall is concentrated in autumn and spring (350-450 mm yearly).

### Plots of origin

The grapes originate from the vineyard of the Partida dels Boscos de Nalec, from traditional bush vines planted in 2013 at more than 600 meters above sea level. The plots are characterised by dry stone walls, which delimit the vineyards and maintain soil fertility and water efficiency.

### Soil

Chalky clay soil with variable levels of stoniness and depth.

### Features of the 2020 vintage

The 2020 vintage will be remembered for two reasons: the Covid19 pandemic and an exceptionally high rainfall (30-40% above average) during spring and summer, which brings us high plant growth and higher pressure of fungal diseases (mildew) that affected negatively the grape production. A hot summer and good climatic conditions during the harvest result in medium-high ripening and high fruit quality.

## THE WINE

### Viticulture and wine processing

Organic dry land farming. Manual harvest is in boxes of 10-12 kg and selection of the grapes takes place in the vineyard. The grapes are pressed with the whole seed and the skin. The wine ferments at a controlled temperature between 15-17°C, part in new French oak barrels, and part in third-year Hungarian barrels, both 300 litres. The aging is done on the lees of the wine for 8 months. Taking advantage of the effect this generates, we carry out a weekly *battonage* to increase the mouthfeel and seek a finer integration of the wood. The final wine does not go through any protein stabilization or tartaric treatment, only a light filtration before bottling.

### Tasting notes

Intense and elegant nose, where the notes of white fruit (pear, apple) and tropical fruit (banana, ripe pineapple and melon) stand out, with aniseed touches and a trace of citrus on a background of toffee. On the palate it is an unctuous wine with an intense and tasty attack and a good acidity that gives it freshness. Memories of ripe fruit, with notes of vanilla and toast in the aftertaste.

Goes well with medium-high intensity dishes, such as white meat stews or fatty fish such as salmon. Ideal to accompany some truffle and foie cannelloni or traditional dishes such as meatballs with cuttlefish.

### Design

The graphic image on Únic is the work of the Lleida designer Pau Llop and the Barcelona designer Esteve Padilla, from the graphic design studio 131.gd, who wanted to reflect the experimental unique character of this wine. A label that plays with simplicity and honesty and uses the typography to make each label unique: the number on each bottle incorporates the image of each one, thus making each bottle one of a kind.