

LA
VINOTECA
DE CAN CALOPA

WINE LIST

SWEET WINES AND SPARKLING WINES

SWEET WINES

Rasim is the name this grape was given to a cluster of grapes in Perpignan in the XVth Century, and is the origin of the words raim, in Catalan, and raisin, in French. Rasim is also the name of the project that emerged from the partnership with Catalan designer Claret Serrahima to make two sweet wines at Vallbona de les Monges.



RASIM VIPANSIT WHITE

 
6,00€ 30,35€

A naturally sweet wine made from drying the grapes in the shade on a bed of straw. Quince and raisin jam, grapefruit and honey.

Varieties: White grenache, Xarel·lo and Malvasia.



RASIM VIMADUR RED

 
6,00€ 30,35€

A naturally sweet wine made by overripening the stock and drying the grape on the vine. Ripe fruit jam, black plum and sweet flower.

Varieties: Grenache.

SPARKLING WINES

Our sparkling wines follow traditional winemaking methods. With a second fermentation in the bottle and a long and leisurely resting time. We disgorge the bottle by hand, at room temperature, and progressively, in small batches, without adding any extra sugar.



L'OLIVERA RESERVA BRUT NATURE

 
3,50€ 15,65€

The wine undergoes tirage and is left to rest in the cellar for at least 15 months. Fresh herbs, white fruit and brioche.

Varieties: Macabeu and Parellada.



L'OLIVERA RESERVA SUPERIOR BRUT NATURE (ORGANIC)

 
5,00€ 22,30€

The wine undergoes tirage and is left to rest in the cellar for at least 24 months. Vintage, Seville orange on a quince, apricot and brioche background.

Varieties: Macabeu, Parellada and Chardonnay.

*All our wines include a 3€ corkage fee in addition to the prices in our wine shop.

WHITE WINES



BLANC DE SERÈ (ORGANIC)

 
3.00€ 12.05€

The Serè is the wind that blows in Vallbona de les Monges. Like the wind, the wine is fresh and dry, distinguished by its fresh fruit notes. Perfect for enjoying any time.
Wine fermented in a stainless steel tank and bottles in small batches.

Tropical and sweet fruit, fresh and balanced.

Varieties: Macabeu, Parellada, Xarel·lo, Chardonnay, White Grenache and Malvasia.



AGALIU (ORGANIC)

 
3.50€ 15.75€



Agaliu is an old Catalan word meaning hope and aspiration. Agaliu is a pleasant, delicate wine reflecting our desire to reinterpret origins. It speaks to the hope of creating a fresh, mild wine, with just the right hints of oak and with the Macabeo variety.

It is fermented in American and French oak barrels and aged on the lees until spring.

Varieties: 100% Macabeo



ARRAONA WHITE (ORGANIC)

 
3.50€ 14.90€

Varieties that hail from the vineyards of the Can Gambús estate in the Sabadell Agricultural Park. These wines form part of the micro-projects L'Olivera develops year after year at the Can Calopa estate, weaving partnerships with local communities and sharing experiences and knowledge. Fermented in French oak barrels.

Stone fruit, brioche and toasted hints. Dense.

Varieties: Xarel·lo and Chardonnay

*All our wines include a 3€ corkage fee in addition to the prices in our wine shop.



MISSENYORA

4.00€ 17.95€

Missenyora, meaning 'my lady', was a term of address to the abbesses at Vallbona de les Monges monastery. This wine harks back to a bygone era and is inspired by a variety formerly made in the area, boiled wine, with a hint of sweetness. It is fermented in American and French oak barrels and aged on the lees until spring. Medium-sweet.

Varieties: 100% Macabeo



BLANC DE MARGES (ORGANIC)

4.00€ 16.40€

This wine is called "de marges" because Vallbona is famous for its dry-stone walls, known in Catalan as marges, and because the basis of the wine are the local varieties recovered to make singular wine with a distinctive character.

It is fermented in Hungarian and American oak barrels and aged on the lees until spring. Fresh, with floral aromas, fresh aromatic touches (sage, mint) and toasted notes.

Varieties: Parellada, Xarel·lo and Malvasia.



EIXADERS (ORGANIC)

5.00€ 20.50€

Eixaders was the name of a village in the old barony of Vallbona and which reminds us of the hoes that we still often use out in the field. Eixaders is the name of our Chardonnay wine. It is fermented in American and French oak barrels, mainly new ones, and aged on the lees until spring. Intense and persistent notes of syrnyp in perfect balance with toasted wood, a lactic point and hints of brioche.

Varieties: 100% Chardonnay.



V"89 (ORGANIC)

6.00€ 28.65€

This wine summarises our experience in white winemaking since we first started out in 1989. To make it, we select the best Macabeu of the vintage and prepare it with maximum care at the winery. Manual, selected harvest. It is fermented in French oak barrels and aged on the lees for eight months. Hints of brioche, creamy and roasted touche and an aniseed ripe fruit background.

Varieties: 100% Macabeu

*All our wines include a 3€ corkage fee in addition to the prices in our wine shop.

RED WINES



ARRAONA RED (ORGANIC)

3.50€ 14.90€

Varieties that hail from the vineyards of the Can Gambús estate in the Sabadell Agricultural Park. These wines form part of the micro-projects L'Olivera develops year after year at the Can Calopa estate, weaving partnerships with local communities and sharing experiences and knowledge. The wine is fermented in a temperature-controlled tank to obtain a fresh wine and to respect the varietal character. Red fruit and red pepper. Spicy and soothing.

Varieties: Merlot and Grenache.



NATURAL RED (ORGANIC)

3.50€ 15.95€

Because we like experimenting, seeking, investigating and above all sampling, we present the first natural red wine from L'Olivera, made at Can Calopa. Sulphite-free and with a short ageing in the barrel. An experiment we are delighted to share with you.



TOSSUDES (ORGANIC)

3.00€ 13.80€

We're tossudes, which means obstinate, at L'Olivera, just like the vines that survive in the dry land, like the eagerness that drives us to make a project such as ours feasible. From this obstinate nature comes this wine, young and agile, mature and complex. The varieties ferment separately in pigeage vats and at a controlled temperature to obtain mild extractions. Aged for one year in the bottle. Black fruit and underwood. Fresh and sweet.

Varieties: Monastrell, Cabernet Sauvignon, Grenache, Trepat and Tempranillo.



VINYES DE BARCELONA (ORGANIC)

5.00€ 23.60€

Vinyes de Barcelona is the only wine produced in the city of Barcelona. Created at the Can Calopa de Dalt estate, in a project promoted by Barcelona City Council in 2001 and managed by L'Olivera since 2010. Fermented in stainless tank and aged in semi-new French oak barrels for 12 months. Ripe cherry notes on a balsamic, spicy background.

Varieties: Syrah and Grenache.



NALTRES (ORGANIC)

3.50€ 15.60€

"Naltres" is the word for "we" in the area around Lleida. Naltres also symbolises the collective learning we have had at L'Olivera over the past 20-plus years, seeking products loyal to the land they come from. The varieties ferment separately in pigeage vats. Aged for one year in the bottle. Ripe red fruit. Soothing and rich.

Varieties: Grenache, Cabernet Sauvignon and Carinyena.



VINYES TROBADES

4.50€ 18.10€

Vinyes Trobades is an approach aiming at safeguarding old grapevines, local varieties and the wine culture of the local area. It is an initiative by Slow Food Terres de Lleida and L'Olivera as part of the Cultures Trobades project, with the goal of claiming the common legacy of our seeds and rescuing them from oblivion and patents, in favour of produce going forwards.

Varieties: Trobat.

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TAPAS



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| OLIVES | 2,50€ |
| CRISPS | 2,50€ |
| COCKLES | 9,75€ |
| MUSSELS | 5,50€ |
| STUFFED OLIVES with vermouth "Flors de Collserola" | 3,50€ |
| CROQUETTES Baby squid / Cheese and dries tomatoes / Roast beef / Ham / Mushroom | 2,50€/u |
| CAN CALOPA'S PATATAS BRAVAS | 6,00€ |
| HOUSE POTATOE SALAD | 6,00€ |
| HUMMUS WITH CRUDITÉS | 6,90€ |
| CATALAN STYLE STUFFED SPINACH | 6,90€ |
| "SOBRASSADA" (MAJORCAN SAUSAGE) PLATTER Normal, spicy, cheese, curry and chocolate | 12,90€ |
| KMO COLD MEAT PLATTER Fuet Cal Rovira, pa de fetge, llom curat, xoriço curat i bull blanc | 17,90€ |
| CHEESE PLATTER Casa Mateu, Moli de Ger, Mas d'Eroles, Serra del Tormo i Formatgeria Reixagó | 19,50€ |
| SEASON SALAD | 9,75€ |
| SELECTION OF STUFFED PORK SAUSAGE WITH BEAN HUMMUS Botifarra del Perol, botifarra negra i botifarra crua | 10,90€ |
| "COLLSEROLA" LAMB CASSEROLE | 14,50€ |
| ROAST AUBERGINE WITH SMOKED SALT AND CHEESE ICE CREAM | 7,90€ |
| CAKE WITH OUR GARDEN VEGETABLES | 9,50€ |
| HOUSE SMOKED SARDIN CAKE | 9,50€ |
| PIG'S FEET "COCA" | 9,50€ |
| TOASTED BREAD | 3,50€ |

* WE HAVE GLUTEN FREE BREAD

DESSERTS

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| CARROT CAKE | 6,00€ |
| CHEESE CAKE | 6,00€ |
| TRUFFLES WITH EXTRA VIRGIN OLIVE OIL OF L'OLIVERA | 6,50€ |

DRINKS

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| CASA DALMASES CRAFT BEER | 3,50€ |
| ARTISINIAN VERMOUTH "FLORS DE COLLSEROLA" | 4,50€ |
| WATER 1L | 2,00€ |
| SPARKLING WATER | 2,50€ |
| LINDA REFRESHING DRINK (LEMON/MANDARINE) | 2,50€ |
| GRAPE JUICE | 2,50€ |
| ESPRESSO/ESPRESSO MACCHIATO | 1,60€ |
| WHITE COFFEE | 1,85€ |
| INFUSION AND ORGANIC TEAS | 2,00€ |
| WALNUT LIQUEUR TRES CADIRES | 4,00€ |
| RATAFIA SECRET DE SUMARI | 4,00€ |