

AIRÓS

Airós (Airy in english) like summer afternoons in the vineyards of Vallbona de les Monges. With a fresh and lively character, this wine is a reflection of the landscape of the Vall del Corb and is also another step in the journey of L'Olivera: it is our first rosé wine that we have made, exploring the qualities and characteristics of the Grenache grape.

ROSÉ WINE

2024

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Grenache



VEGAN



L'Olivera
CULTURA DE MARGES

TERROIR

Weather

Climate with Mediterranean influence, featuring mild winters, hot summers, moderate thermal oscillation, and scarce, highly irregular seasonal rainfall. The afternoon sea breeze moderates the high summer temperatures.

Original land plots

Vineyards from different municipalities in the Corb River Valley subzone of the Costers del Segre DO. Plots characterised by the drystone walls that surround the vineyards, preserving the fertility of the soil and the efficiency of the water.

Soil

Chalky clay soil with variable levels of stoniness and depth.

Features of the 2024 vintage

The 2024 vintage, like those of 2022 and 2023, was very challenging from a climatic point of view. In this inland area, rainfall until autumn was very scarce, adding to the persistent drought of the previous two years. As a result, under dryland conditions, vine development was more about resilience than productivity.

In addition, the frost on the night of April 23 severely affected the young shoots, especially in vineyards located at the bottom of the valley. These conditions reduced productivity to around 20% of the interannual average.

From a thermal perspective, the harvest did not start as early as in the previous two vintages and lasted slightly longer, taking place between August 21 and October 8.

THE WINE

Viticulture and wine processing

Certified organic dryland viticulture. Harvested by hand and placed in small 10–12 kg boxes.

This rosé is the result of two different winemaking processes: on the one hand, direct pressing of part of the Garnacha (mainly from Boscos de Nalec) with a light maceration in the press itself. On the other hand, the remaining Garnacha grapes from the Vall del Corb come from a saignée of a *pigeage* tank after 48 hours.

Analysis

Alcohol content: 14.22%

Total acidity: 4.3 g/l (sulphuric acid)

Volatile acidity: 0.4 g/l

Residual sugar: 0.3 g/l (glucose + fructose)

Total sulphur dioxide: 42 mg/l

Tasting notes

Bright pale pink colour. On the nose it is complex, with notes of fresh fruit—wild strawberries and red cherry—along with dairy hints and a touch of pastry cream. On the palate it is delicate, with some breadth and freshness, and a persistent finish. Airós is perfect for drinking by the glass at any time. An ideal pairing for cold dishes and cured meats, it also goes very well with any type of pasta or alongside a coca with a tomato base.

Awards

Guia de Vins de Catalunya:

2025: 9,50 points (2023 vintage)