

50th anniversary wine

WHITE WINE

Varieties: Macabeu

Analysis:

Alcohol content: 12,5%

Total acidity: 3.12 g/l (sulphuric acid)

Volatile acidity: 0.37 g/l

Residual sugar: 0,4 g/l (glucose+fructose)

Total sulphur: 47 mg/l

pH: 3.35

The celebration of L'Olivera's 50 years comes accompanied by a commemorative wine. This 50-year-old wine is a single-varietal Macabeu that encapsulates L'Olivera knowledge in the production of unique wines with this variety that, from the very beginning, has given us an identity. A single-varietal Macabeu that is, in reality, a blend of different Macabeus, with different elaborations and also, from different vintages, with the aim of collecting in the wine, drops of history from these 50 years.

A MACABEO OF MACABEOS

L'Olivera's 50th anniversary wine is a summary of how we have worked on the Macabeu from the beginning to the present. For this reason, the blend includes a portion (27%) of Macabeu fermented and aged in barrels, which evokes tradition; 40% of Macabeu that has been aged with new materials that we have been experimenting with in recent years, such as clay; 30% Macabeus breeze, a traditional method with which we are also currently experimenting and, finally, 3% Macabeos from different vintages (1993, 2000, 2009 and 2015), that we have recovered by awakening old bottles from our cellar.

A combination of past, present and future that is also like playing with different maturities and harvest moments, combining more mature Macabeos with a more complete profile with young and fresh Macabeos.



Tasting notes

Golden yellow color, clean and bright. On the nose, fresh notes of white fruit (nectarine, white peach), floral notes and a Touch of aromatic herbs (lavender). In the mouth it is fresh and clean, a very varietal wine, with a present acidity and great persistence. In the aftertaste, hints of white anise and the tannin from the barrel stands out on a background of sweet notes of chamomile. A complex and elegant wine, which invites to be paired with rice dishes (fish or mushroom) and also dishes based on roasted or stewed fish with nut sauces. It is also a good companion to white meats. A suggestion: try it alongside a slice of pork with apple or apricot compote.

THE LABEL: ART AND CRAFT

Experimentation and tradition. A unique combination within a bottle of wine that is part of a very limited edition of only 1000 bottles and 50 magnums. A work of art, unique and delicate, with a special label, made for the Catalan designer Claret Serrahima, one of L'Olivera's collaborators since its inception. He and his daughter, Ariadna Serrahima, have devised a label that also links wine with craftsmanship, since it is printed using the "Super Veloz" typeface, created in 1942, and has been printed, one by one, on a Minerva Heidelberg mechanical printing press.

