



VINYES DE BARCELONA

Vinyes de Barcelona is the only wine produced in the city of Barcelona. It is created at the Can Calopa de Dalt estate on the northern side of the Collserola mountain range. This wine is the result of a collective commitment to periurban agriculture, taking a contemporary approach to restoring agricultural activity linked to major cities.

WHITE WINE

2023

DO Catalunya

Varieties

Xarel·lo (100%)



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 northeast, 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 northern side of the Collserola mountain range 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.

Features of the 2023 vintage

The 2023 vintage in the Barcelona region has been marked by scarce rainfall with some occasional rainfall during the winter and a dry spring. The summer has been very hot and dry, with high temperatures throughout the season, strong heat waves and an accumulated rainfall of less than 150 mm, which has caused a situation of persistent drought. Despite these conditions, good practices in soil management have helped to preserve the health of the plants. The vineyards have resisted well, although it has been necessary to make occasional water contributions to the weakest vineyards. In general, production has been lower than expected but balanced and of high quality, as the severe drought has favoured exceptional plant and grape health.

THE WINE

Viticulture and wine processing

Organic rainfed viticulture. Manual harvesting in 10-12kg boxes and selection of the grapes in the vineyard. This wine is the result of two different elaborations. On the one hand, 70% of the must ferments in tanks and undergoes two types of ageing: part (80%) is aged in stoneware jars and the rest (20%) in demijohns. On the other hand, the rest of the must, 30%, ferments and ages in barrels.

Analysis

Alcohol content: 12%
Total acidity: 3.44 g/l (sulphuric acid)
Volatile acidity: 0.13 g/l
Residual sugar: 0.8 g/l (glucose + fructose)
Total sulphur: 85 mg/l

Tasting notes

Pale yellow color with golden reflections, clean and bright. Subtle and elegant nose, where notes of brioche stand out on a background of white fruit and citrus, and also sweet aromas of honey. On the palate, memories of white fruit and lactic notes return. It is a wine that invites to be paired with low-intensity dishes, such as steamed molluscs or sushi. Pairs well with vegetable-based dishes, such as rice or creams. As a suggestion: accompany it with vegetable cannelloni or sardine with oil and parsley.

