

BLANC DE SERÈ

“Serè” is the catalan name for a north-western wind that blows in Vallbona de les Monges and the whole of the inland area. Blanc de Serè is cool and dry, like the wind. This was the wine chosen when L’Olivera decided to move from vine growing into winemaking and embarked on this new

WHITE WINE

2024

Do Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Macabeo (70%), Parellada (20%),
White Grenache (7%), Xarel·lo (2%),
Malvasia (1%)



VEGAN



L'Olivera
CULTURA DE MARGES

TERROIR

Weather

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

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 in terms of climate. In our area, rainfall was very scarce until autumn, adding to the persistent drought of the previous two years. As a result, under dry-farming conditions, plant development was more about resilience than productivity. Additionally, the frost on the night of April 23 severely affected the tender shoots, especially in the vineyards located at the bottom of the valley. These conditions reduced productivity to 20% of the annual average. In terms of temperature, the harvest was not brought forward as much as in the previous two vintages, and it lasted a bit longer: it took place between August 21 and October 8. Nevertheless, the drought and low humidity contributed to grapes with excellent sanitary conditions, free from fungi and diseases.

THE WINE

Viticulture and wine processing

Certified organic dry land farming. We harvest the grapes manually with the stems. Each variety is fermented separately in stainless steel vats at a controlled temperature between 15°C and 17°C. Once blended, the wine is bottled in small batches progressively from December/January to May.

Analysis

Alcohol content: 12,03%
Total acidity: 3,19 g/l (sulphuric acid)
Volatile acidity: 0,31 g/l
Residual sugar: 0,4 g/l (glucose + fructose)
Total sulphur: 67 mg/l

Tasting notes

Straw yellow color with greenish reflections, clear and bright.
On the nose, it is complex, with prominent notes of tropical fruit, white flowers, and herbal hints.
On the palate, it has a fresh entry, with citrus notes and floral reminders, and a good acidity that gives it persistence.
Blanc de Serè is an ideal wine for drinking by the glass and pairs well with starters, vegetables, and also fish- and white meat-based dishes.

Awards

Decanter, World Wine Awards:
2025: Silver Medal (vintage 2023)

Guia Peñín:
2020: 86 puntos (añada 2018)

Guia de Vins de Catalunya:
2020: 9,07 points (vintage 2018)
2019: 9,6 points (vintage 2017)
2018: 9,3 points (vintage 2016)

International Wine Awards 2019:
Silver Medal (vintage 2018)

Golden Leaf Awards 2017:
Silver Medal (vintage 2016)

Catavinum 2017:
Silver Medal (vintage 2016)