

L'OLIVERA RESERVA SUPERIOR

L'Olivera sparkling wines are the result of our initial intuition that this land could produce unique wines based on historical varieties. An organic single-variety Macabeo that we work following the traditional method to produce fine-bubbled and fresh long-aged wine.

SPARKLING WINE

2018

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Macabeo



L'Olivera
CULTURA DE MARGES

TERROIR

Climate

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).

Origin

Vineyards from 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 2018 vintage

The 2018 winter was characterised by heavy rains (625 mm). This forced us to care regularly for the vine to ensure its proper quality. The good weather during harvesting enabled us get the crop in under optimal conditions and at a balanced state of ripening. Harvest began on 15 September and ended on 18 October.

THE WINE

Viticulture and wine processing

Certified organic dry land farming. Selected manual harvest in plots of organic Macabeo. The base wine is fermented at a controlled temperature (17-18°C) in stainless steel vats and then it involves a process of ageing in French and American oak barrels for three months. Tirage in the bottle takes place in February and March, and the wine is then left to rest in the cellar for at least 24 months at a temperature of 12-15°C. Humidity is also controlled. It is disgorged in small batches by hand at room temperature and no extra sugar is added.

Analysis

Alcohol content: 12%
Total acidity: 3.19 g/l (sulphuric acid)
Volatile acidity: 0.44 g/l
Residual sugar: 0.4 g/l (glucose+fructose)
Total sulphur: 82 mg/l
pH: 3.27

Tasting notes

Golden yellow color with small bubbles. Complex on the nose, with aromas of aging, roasted and aniseed notes. The aromas of brioche and nuts stand out with a hint of candied orange feel and apple pie. Long and tasty on the palate, with a fine bubble and hints of toasted hazelnut. Long and intense aftertaste, with nuances of toasted and brioche notes. L'Olivera Reserva Superior is a very gastronomic sparkling wine, recommended with high-intensity dishes such as blue fish or gouda and camembert cheeses.

Awards

Guia Peñín:
2021: 90 points (2016 vintage)
2019: 87 points (2014 vintage)

Decanter 2022:
Bronze medal (2018 vintage)

International Wine Awards 2019:
Gold medal (2014 vintage)

Tassello d'Oro 2016: 2008 vintage