

V89 is a tribute to our origins and our past. The origin: Vallisbona is the name that appears on old documents related to Vallbona. History: it all began back in 1989, when L'Olivera made first steps towards its winegrowing adventure with a project that emphasised both the landscape and people.

WHITE WINE

2019

DO Costers del Segre

Sub-area Valls del Riu Corb

Varieties

Macabeo (100%)



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

Grapes from the La Plana and La Vinyeta de Missenyora estates, the old grapevines of the Vallbona de les Monges monastery. Both are found on the main plain at the bottom of Maldanell Valley.

Soil

Chalky clay soil with variable levels of stoniness and depth.

Features of the 2019 vintage

The growing season for the 2019 vintage had the usual cold winter and above-average rainfall compared to previous years. There was a regular amount of rainfall in spring and summer and average production across the different plots, resulting in a balanced ripening of the grapes. Harvest began on 30 August and ended on 15 October.

THE WINE

Viticulture and wine processing

Certified organic dry land farming. Manual harvesting with prior selection on the estates. Pressed whole, including seeds and stems. The wine is fermented at a controlled temperature of 15-17°C in new French oak barrels. For V89 we source the best barrel-makers to make the wood a further ingredient, without making it too obvious and while upholding the varietal elegance of a unique Macabeo. It is aged on the lees and stirred (*battonage*) every week during the 8-month ageing period, creating a more full-bodied palate and subtly and elegantly incorporating the woody notes into the flavour of the wine.

Analysis

Alcohol content: 13%

Total acidity: 3.64 g/l (sulphuric acid)

Volatile acidity: 0.34 g/l

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

Total sulphur: 62 mg/l

pH: 3.20

Tasting notes

Complex and elegant nose with hints of brioche, creamy and roasted touches and an aniseed and ripe white fruit background. Creamy and full mouthfeel with a good acidity maintaining its freshness. The hints of ripe fruit and dried apricot return, with spicy citrus notes and a long and persistent aftertaste. Pairs well with oily fish like salmon and tuna and all types of rice dishes such as paella and risotto. Perfect partner for garlic and parsley cod and traditional hearty meat and vegetable dishes.

Reconocimientos

Peñín Guide:

2022: 93 points (2019 vintage)

2021: 93 points (2018 vintage)

2020: 93 points (2017 vintage)

2019: 93 points (2016 vintage)

2013: 92 points (2010 vintage)

Guia de Vins de Catalunya:

2021: 9.21 points (2018 vintage)

Tassello d'Oro 2019:

Silver medal (2017 vintage)

Ecoracimo 2019:

Great Gold Medal (2017 vintage)

International Wine Awards 2019:

Gold medal (2017 vintage)

Catavinum 2017:

Gold medal (2011 vintage)