
RASIM

Vipansit

2015

White wine
naturally sweet
DO Costers del Segre



Varieties

Garnatxa Blanca 70%
Xarel·lo 25%
Malvasia 5%

TERROIR

Weather and features of the vintage

Climate is Mediterranean Continental, with cold dry winters and hot summers tempered by "la marinada", the wind blowing from the sea in the evening, helping cool nights down, particularly during the ripening season.

The 2015 vintage had the usual cold winter with snow towards the end of February, which made up for the very low levels of rainfall registered for the whole year (298mm). The summer was hot. These factors led to an early harvesting –it started on August 26th and lasted until October 5th– of very ripe fruit with potentially high alcohol content. Water scarcity significantly reduced the harvest volume too.

Original land plots and varieties

Garnatxa blanca, Xarel·lo and Malvasia grafted on R-110, from the forest parcel in the Nalec area.

THE WINE

Production

Grapes are placed in the shade on straw beds where they dry out during the time necessary to naturally concentrate sugar until reaching alcohol content levels that can potentially stand between 20% and 23%. This process usually takes 2 to 3 months. We then carefully select the grapes and eliminate any rotten bits of fruit we may find. Once that selection has been made, we crush and press the grapes in a pneumatic press. This is how we get a concentrated must that is then fermented in stainless steel tanks at controlled temperatures of 18° to 20° Celsius (64° to 68° Fahrenheit). This is a slow and difficult process because yeast has to work in adverse conditions. We stop the fermentation process when, according to taste and analytics, we reach residual sugar levels of 150 to 200 g/L. During the following months, we prepare the wine to be bottled.

Analysis

- Alcohol content: 14%
- Total acidity: 4,3 g/L (sulphuric acid)
- Volatile acidity: 0.71 g/L
- Residual sugar: 125 g/L (glucose & fructose)
- Total sulphur: 120 mg/L

Tasting notes and food pairings

Golden slow tears. Intense nose with quince jam and raisin aromas, citric notes evoking the smell of oranges and a touch of honey. Mouth filling, fresh and with the perfect level of acidity and a long and persistent finish. The reminiscent smell of quince and honey returns here in a wine that spells out honesty and consistency between nose and mouth.

Pairs well with foie gras and artisan cheeses with powerful aromas. It also goes well with the sweet touch of desserts made with fruit like "trottoir" (puff paste, custard and fruit) and peach or apricot "clafoutis".



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