

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.

RED WINE

2021

DO Catalunya

Varieties

Grenache (53%), Syrah (27%) and Carignan (20%)



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 northeast 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 2021 vintage

The 2021 vintage has been marked by rainfall below the annual average, with moderate seasons throughout the year. The winter has been cool and dry, and the spring has been mild, with a considerable lack of water, except for some occasional rains during the month of May. A hot summer, with two very intense weeks, and an accumulated rainfall of only 158mm, well below the annual average, have made 2021 a year of extreme drought. However, the good practices in soil work and plant cover on the farm have ensured the survival of the vines, which have given us a homogeneous production. On occasions, however, it has been necessary to provide water and fertilizer (fertigation), especially in the young vines.

THE WINE

Viticulture and wine processing

Organic farming. Manual harvest with selection of the grapes from the vine, seeking the highest concentrations. We ferment each variety separately in vats under controlled temperature, with a daily pump-over for the Syrah and punch-down twice a day in the case of Grenache until mid-fermentation. The wine is aged in semi-new French oak barrels for 12 months.

Analysis

Alcohol content: 14%
Total acidity: 4,36 g/l (sulphuric acid)
Volatile acidity: 0,40 g/l
Residual sugar: <0,5 g/l (glucose+fructose)
Total sulphur: 32 mg/l

Tasting notes

Intense ruby red colour with violet hues. Nose noticeable for aromatic intensity, with ripe cherry notes on a balsamic, spicy background. On the palate it is well-structured, silky and with fine, marked tannin. Sweet and balanced entry. There is a balance between the fruit, the freshness of the terroir and notes of evolution over time. Ideal for pairing with all types of meat and cheese. The speciality: roast lamb with vegetables and potato *parmentier*.

Awards

Guia Peñín:
2023: 89 points (2019 vintage)
2022: 89 points (2017 vintage)

Decanter 2022:
Silver medal (2019 vintage)

Hamersma DHG 2021:
8.5 points (2017 vintage)

Catavinum 2017:
Silver medal (2014 vintage)