

# AIRÓS

*Airós (Airy in english) like summer afternoons in the vineyards of Vallbona de les Monges. With a fresh and lively character, this wine is a reflection of the landscape of the Vall del Corb and is also another step in the journey of L'Olivera: it is our first rosé wine that we have made, exploring the qualities and characteristics of the Grenache grape.*

## ROSÉ WINE

2023

DO Costers del Segre

Sub-area Valls del Riu Corb

### Varieties

Grenache



VEGAN



## 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 2023 vintage

The 2023 vintage was, like 2022, also very complicated on an agronomic level, especially due to the low rainfall and extreme conditions with numerous days with maximum temperatures above 35°C. All these elements caused limited plant development and a considerable reduction in production (between 30 and 80% lower than the average in our dryland viticulture conditions). These extreme conditions of heat and drought forced us to advance the harvest to maintain the balance and quality of the grapes. We started very early, on August 18 and finished on October 4. At least the conditions of drought and low humidity allowed us to harvest the grapes in ideal sanitary conditions and without any fungal infections.

## THE WINE

### Viticulture and wine processing

Certified organic dryland viticulture. Harvested manually and in small boxes of 10-12 kilos. This rosé wine is the result of two different elaborations: on the one hand, a direct pressing of a part of the Grenache (mostly from the Nalec Forests) with a slight maceration in the press itself. On the other hand, the other part of Grenaches from Vall del Corb is the result of bleeding from a *pigeage* deposit after 48 hours. Then, in both cases, the must ferments in a tank at a controlled temperature until it is bottled.

### Analysis

Alcohol content: 13.5%

Total acidity: 3.58 g/l (sulphuric acid)

Volatile acidity: 0.45 g/l

Residual sugar: 0.9 g/l (glucose+fructose)

Total sulphur: 59 mg/l

### Tasting notes

Brilliant pale pink colour. On the nose it is subtle and elegant with the aromas of wild strawberries and cherry, notes of aniseed and a touch of pastry cream stand out. Silky on the palate, with some volume and freshness and an intense aftertaste. Airós is perfect for enjoying at any time. Perfect to accompany cold dishes and hors d'oeuvres, it combines very well with any type of pasta or next to a pizza.

**L'Olivera**  
CULTURA DE MARGES