

ÚNIC

Unique (Únic), because by this name we bottle those singular experiments that we carry out every year in the winery and in the vineyard. And since no year is the same, so every bottle of Únic is different. For this reason, each vintage of Únic is a very limited edition that can be considered a discovery.

The 2022 is a wine with minimal intervention that comes from the Catxassa and Pep Bernardà vineyards, at 550 meters above sea level, in Vallbona de les Monges. Harvested by hand and pressed by foot in the vineyard. Spontaneous fermentation with wild yeasts and without added sulphites.

WHITE WINE 2022

Varieties

Malvasia (50%), Xarel·lo (40%) and White grenache and Parellada (10%)



L'Olivera
CULTURA DE MARGES

TERROIR

Climate

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft breeze blowing in from the sea in the evening that cools the night, particularly during ripening season. The scarce rainfall is concentrated in autumn and spring (350-450 mm yearly).

Plots of origin

Grape from the Catxassa and Pep Bernardà vineyard, 550 meters above sea level, in Vallbona de les Monges.

Soil

Chalky clay soil with variable levels of stoniness and depth.

Features of the 2022 vintage

The 2022 vintage was very complicated at an agronomic level: spring frosts, very low rainfall (30% lower than the average of recent years), and various exceptional episodes of days with temperatures above 35°C and average temperatures above the norm. All these elements caused a limited development of the plants and a considerable reduction in production (between 30 and 40% lower than average in our rainfed viticulture conditions). These extreme heat and dry conditions forced us to advance the harvest to maintain the balance of the grapes. We started the harvest on August 16 and finished it on September 26. The conditions of drought and low humidity allowed us, at least, to obtain a healthy grape without any fungal infections.

THE WINE

Viticulture and wine processing

Organic rainfed viticulture. Manual harvest of 10-12 kg and selection of the grapes in the vineyard. The grapes are trodden underfoot in the vineyard itself, where spontaneous fermentation begins with wild yeasts from the vineyard. Fermentation ends in the cellar, in a stainless-steel tank, without temperature control and without additives, to achieve a wine with minimal intervention. Fermentation ends when all the sugar is consumed and that is when the wine is bottled without adding sulphites.

Analysis

Alcohol content: 14.5%
Total acidity: 3.9 g/l (sulfuric acid)
Volatile acidity: 0.25 g/l
Residual sugar: 1.34 g/l (glucose+fructose)
pH: 3.22

Tasting notes

Straw yellow colour. Intense nose, with a marked presence of floral bouquet and fresh notes of fruit. In the mouth, the primary aromas stand out, especially floral aromas and particularly rose, which later evolve to almond blossoms and fruity notes of lemon and apricot.

Design

The graphic image is the work of the graphic studio 131.gd (Pau Llop + Esteve Padilla), which wanted to reflect the experimental and unique character of this wine. A label that plays with simplicity and honesty to make each label unique: the number of each bottle constitutes the image of each one, thus making each bottle unique.