La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Cérvoles Blanc 2019
Cérvoles - 150 cl. (Magnum)



The bush-vine Macabeu planted around 1960, whereas the double-guyot chardonay dates from 1990. As the vineyard is oriented to the South-West, the grapes get a maximum of sunshine and so the ripeness is optimal, all the more so as a green harvest avoids overproduction. The real harvest takes place between mid-September and mid-October. Production: 8.500 bottles.

Vinification
Pressing in a horizontal press. Fermentation and 7 months of ageing in Allier new oak barrels, with 6 months of bâtonnage.

Storage potential
Drink as from: 2023
Best moment: 2023-2026
Until: 2028

To serve
Serve cool (12°C) in a large glass, after decanting, at least during the first 2 years.

Trial analysis
Nice golden colour. Complex on the nose. The Macabeu and its aniseed notes is dominant in the first years. The oaky notes are well integrated.

Description domain

An estate located in inland Catalonia (Costers del Segre appellation), with whom we've been working for over 20 years. For several years now, they have also been part of the "Grandes Pagos de España" and farm entirely organically. The wines are more Mediterranean than those of the Castel del Remei.

Wine style:
Mediterranean, powerful gourmet wine

Assembly
Chardonnay (50%), Macabeu (50%)

Region:
Catalunya

Appellation:
D.O. Costers del Segre

Wine estate:
Cérvoles