La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Cérvoles Blanc 2023

Cérvoles - 75 cl.



A blend of Bush-vine Macabeu planted between 1958 and 1960 and Double Guyot Chardonnay pal;ted in 1990. As the vineyard faces South-West, the grapes get a maximal sunshine and reach a perfect ripeness. A green harvest is done some weeks before the harvest as to foster the remaining bunches.

Vinification
Fermentation and ageing for 8 months in French oak barrels.

Storage potential
Drink as from: 2026
Best moment: 2026-2028
Until: 2029

To serve
Serve chilled (12°C) in a large glass. Decant during the first two years.

Trial analysis
Bright yellow colour. Complex nose that opens up after aeration with distinct mineral notes. In its youth, the Chardonnay gives way to the Macabeu, which reveals a fresh and slightly spicy character (with hints of anise) typical of Pobla de Cérvoles. The attack on the palate is impressive, combining power and finesse, followed by a mid-palate with a well-balanced texture and freshness. The whole is supported by elegant oak that does not dominate but contributes to the overall quality of the wine.

Wine style:
Mediterranean, powerful gourmet wine

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

Region:
Catalunya

Appellation:
D.O. Costers del Segre

Wine estate:
Cérvoles

Biological

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.