



RAIMAT



Abadía Blancs de Blancs

Wine region:

DO Costers del Segre

Grape varieties:

Chardonnay
Albariño

Viticulture:

Grapes are selected exclusively from the Raimat estate.

Soil: Poor, shallow (40-90cm), heavy, loamy clay. The ground cover consists of autochthonous plant species that assist the structural richness of the soil and combat erosion and compaction.

Viticulture: North-south orientation. Selected clones are virus-free. The Albariño clones were selected specifically by the winery over the past 12 years from various areas of Galicia, and chosen for their adaptability to the new environment. VSP training system. Hard pruning. Spring pruning to remove shoots, erection of wires, leaf stripping from the north face of rows.

Irrigation: Regulated Deficit Irrigation (RDI) is employed by applying water stress at certain stages of the vine's growth cycle to concentrate aromas and flavours.

Integrated pest control: No insecticides are used. The grape moth is controlled by mating disruption techniques. There is little threat of mildew, whereas oidium is contained mainly with sulphur. There is no treatment for botrytis.

Characteristics of the vintage:

The ripening period for both Chardonnay and Albariño at Raimat were characterized by mild, cool temperatures, especially at night when quite low values were recorded. All this meant that ripening of Chardonnay 2007 was slow with staggered harvesting, thereby resulting in highly aromatic, fresh, fruity wine.

The crop health of both varieties was excellent, with a total absence of disease and pests.

Picking took place at night to take advantage of low temperatures. It was performed rapidly to avoid oxidation problems and impairment of fruit quality.

Vinification:

After pressing, the must undergoes a cooling process to bring the temperature down to 14°C to carry out static decantation without loss of must aromas. The clean must is then racked into a stainless-steel tank with a cooling system for controlled fermentation at between 16 – 18°C. When alcoholic fermentation is completed the wine is racked into tanks with carbon dioxide to avoid oxidation. On account of staggered harvesting there are different styles of wine, and a percentage of the Chardonnay will also subsequently go for malolactic fermentation, thereby moderating acidity.

Analysis:

ABV: 13%

Total acidity (in tartaric): 6.80g/l

Residual sugar: 2.04g/l

Tasting Notes:

Appearance: Pale yellow in colour with a greenish hue. Bright and transparent.

Nose: Intense aromas of tropical fruit, grapefruit and citrus together with sweet hints of vanilla and ripe fruit.

Palate: Pleasant initial impression. On the mid-palate it conveys freshness through acidity, whereas the aftertaste is persistent with a touch of sweetness reminiscent of ripe fruit and with an agreeable texture. The finish is lingering, intense and pleasant.

Winemaker's comments:

We do not recommend decanting this wine nor do we deem it necessary.

Storage/ageing potential:

Ready for immediate consumption.

Food matching:

A perfect complement to dishes that contain white meat, fish, rice and pasta.

