

# ODA BLANC

## *Creamy and intense*

A fatty and creamy white wine that, together with the marked acidity, offers the guarantee of a firm longevity. The ripe fruit and minerality that arises is latent both on the nose and palate.

**Type of wine:** Full-bodied and fatty white wine, fermented and aged in wood.

**Varieties:** Chardonnay and Macabeo.

**Origin of the grape:** Selection of high-altitude vineyards from the Lleida regions of La Noguera, L'Urgell and the mountains of Les Garrigues.

**Type of soil:** With clay and silt with intercalations of conglomerate sandstones, limestone and varying amounts of gravel.

**Altitude of the vineyards:** More than 500 metres above sea level.

**Agriculture:** Sustainable (part of the Sustainability Programme of the Costers del Segre DO).

**Production:** Fermentation begins in stainless steel tanks. Before the fermentation finishes with a density of 1030, it is moved to the barrel where the fermentation ends and the aging begins. The malolactic fermentation is not carried out to maintain a natural acidity. Lees are periodically stirred, according to the tasting.

**Aging:** Approximately 6 months in one and two-year-old American oak barrels, with stirring of the lees.

### **Presentation:**

Bottle: 75 cl ECO Bordeaux antique green colour weighing 450 g.

Stopper: Natural cork measuring 44 x 24 mm.

Capsule: 100% complex.

Box: Cardboard with 6 or 12 bottles, and wood with 3 or 6 bottles.

**Formats:** 75 cl bottle.

**Tasting notes:** Pale gold with many reflections. Intense, filling the mouth with fatty sensations ranging from toasty notes and baked apple to freshly cut wood shavings, along with butter and pastry notes. It is creamy and with a long aftertaste.

**Designation of Origin:** Costers del Segre.

### **Awards and Honours:**

Vivir el vino '22	2019 Vintage	90 points.
Guía Peñín '21	2019 Vintage	89 points.
Korean Wine Challenged '20	2018 Vintage	Gold.
Guía Peñín '20	2018 Vintage	89 points.
Guía Peñín '19	2016 Vintage	89 points.
Vins Gourmets '18	2015 Vintage	89 points.
Guía Peñín '17	2015 Vintage	89 points.
Guía de Oro '16	2014 Vintage	Mention.
Concurs Mundial Brussel·les	2011 Vintage	Gold Medal.
International Wine & Spirits	Anyada 2011	Medalla de Bronze.

