



FINCA OLIVARDOTS

Vermell 2013

***Fruity, fresh and expressive.
A delicious young Empordà.***

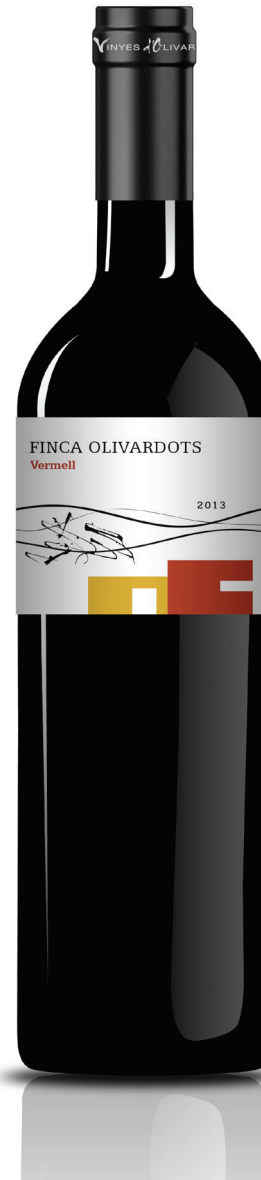
Grape varieties: 60% Syrah, 15% Carignan, 15% Cabernet Sauvignon, 10% Grenache.

Soils & Vines: Syrah, Grenache and Cabernet Sauvignon grapes come from vineyards between 10 to 15 years old and Carignane grapes comes from old vines with an average of 50 years old. All of them are situated in the most flat of the region at a height of 90/100 meters above sea level where the soil is formed by pebbles, sand and granite.

Vinification & ageing: Hand picking harvest in crates of 10 Kg, carrying out a first sorting in the vineyard and a second one in the cellar.

Cold soak (2-4°C), alcoholic fermentation independent of each grape in small stainless steel tanks at controlled temperature over 26°C and pressed in vertical press at very low pressure. Ageing process 10 months in second fill French oak. Bottled in January 2015 without fining or filtering.

Alcohol content: 14,5 %vol.
pH: 3.5
Total acidity: 5.2 gr/l (a.t.)
Residual sugar: <2g/l
Bottled: 14/01/2015
Limited Production:
10.920 bottles (0,75 l.)



Tasting notes

Red cherry colour.

Intense fruity bouquet: strawberry, cassis and blueberry, complemented with creamy yogurt. Violet flower, mediterranean herbs and balsamic notes show Syrah variety expression.

On the palate it is a silky, fresh, well balanced and full-bodied wine with fine tannins. It has a long and persistent ending.