

Vd'O

5.10

“Grenache on sandy soil”

2010 is a vintage that provides snow to our vineyards and strong wind Tramuntana during a long growing season that ends rainy and fresh. A set of factors that has contributed to our rigorous work in the vineyard to obtain a low yield from Grenache vines from Olivardots state planted in 2002 on a sandy-granitic soil Vd'O 5.10 has been made with a careful selection of these Grenache grapes that offer a great expression of this variety at the end of their ripening. A new wine that becomes part of our terroir collection wines ***“Varietals de terrer”***.

Viticulture:

We practice traditional viticulture with environmentally-friendly methods, doing everything we can to help the grapes express the real character and identity of our land.

Vintage:

Hand picking harvest in plastic crates of 10 Kg, carrying out a first sorting in

the vineyard and a second one berry by berry in the cellar.

Vinification and ageing:

Cold soak (4°C) and alcoholic fermentation at controlled temperature over 26-28°C.

We combine the processing techniques punching down (pigeage) and pump over to extract the great personality of their grapes.

Long maceration and pressing respectfully in a vertical press at very low pressure.

Aged for 16 months in French oak barrels, stirring the lees (bâtonnage) and malolactic fermentation in them that will qualify harmonically its aromatic expression.

Bottled without fining or filtering.

Alcohol Content: 15 %vol.

pH: 3,5

Total acidity: 5.7 gr/l (a.t.)

Residual sugar: 1.7g/l

Bottled: 10/06/2012

Limited Production:

2.600 bottles (750 ml)



Tasting notes

Bright ruby.

Deeply pitched red berry, cherry, anise and woodsmoke scents show very good clarity, picking up peppery spice and floral qualities with air.

Elegant, penetrating and precise, with juicy black raspberry and bitter cherry flavors.

Shows excellent depth and clarity, finishing sweet, smoky and very long, with soft tannins coming on late.

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VINYES d'O LIVARDOTS