



FINCA OLIVARDOTS

Rosa d'àmfora 2017

Grape varieties: 100% Gray Carignan.

Soils & Vines: The grapes come from the autochthonous variety Gray Carignan from ancient vines with an average of 80 years old. All of them are located in the most flat of the region at a height of 100 meters above sea level where the soil is formed by pebbles, sand and granite.

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.

Harvest & vinification process:

The grapes are picked by hand and collected into small crates of 10 kg.

Skin contact maceration during 6 days, followed by fermentation and ageing in 1.000L clay amphorae during 4 months.

Alcohol content: 12,5 %vol.

pH: 3.34

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

Residual sugar: 0,5 g/l

Production: 13/02/2018

Bottled:

1.490 bottles (0,75 l.)



Tasting notes

Salmon pink color.

Complex bouquet of citric aromas like pomelo and orange, mediterranean herbs, rose petals and notes of gooseberry with a mineral background.

In the mouth has unctuousness and breadth, with salty notes and a vivid acidity that ends with a subtle and fresh bitterness.