



## finca olivardots

### Groc d'àmfora 2021

**Grape varieties:** 42% White Grenache, 33% Grey Grenache, 25% Macabeo.

**Soils & Vines:** The grapes come from autochthonous varieties from ancient vineyards 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 followed by fermentation and ageing in 700 - 1000 l. clay amphorae during 4 months.

**Alcohol content:** 13 %vol.  
**pH:** 3.3  
**Total acidity:** 5.3 gr/l (a.t.t.)  
**Residual sugar:** 0.5 g/l  
**Bottled:** 1/03/2022



#### Tasting notes

A clear bright pale yellow

Excellent and complex bouquet where floral notes predominate, accompanied by white fruit and herbal aromas such as aniseed, with a mineral background.

On the palate it is round, unctuous and fruity wine with a great freshness and a pleasant, long and salty finish.