



finca olivardots
Groc d'àmfora 2022

Grape varieties: 50% White Grenache, 22% Grey Grenache, 20% Macabeo and 8% White Granache.

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: 12 %vol.
pH: 3,3
Total acidity: 5 gr/l (a.t.t.)
Residual sugar: 0,4 g/l
Bottled: 20/02/2024



Tasting notes

Bright pale yellow color.

Excellent and complex bouquet on the nose where they predominate floral notes, herbs, white fruit and citrus with a delicate balsamic touch.

In the mouth it is round and unctuous, with good acidity marked and accompanied by a fresh aftertaste of a distinctive saline and mineral finish.