



finca olivardots

Groc d'àmfora 2023

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

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 ecologic viticulture under biodynamic principles through rigorous manual work in the vineyard and focusing our efforts on the recovery of autochthonous varieties

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: 5,0 gr/l (a.t.t.)

Residual sugar: 0,4 g/l

Bottled: 12/02/2024



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.