



## FINCA OLIVARDOTS

Groc d'àmfora 2016

**Grape varieties:** 50% Gray Grenache, 35% White Grenache, 15% 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 l. clay amphorae during 4 months.

**Alcohol content:** 13,0 %vol.

**pH:** 3.4

**Total acidity:** 5.2 gr/l (a.t.t.)

**Residual sugar:** 0.4 g/l

**Bottled:** 19/04/2017

**Production:** 8.300 bottles (0,75 l.).



**Tasting notes**

*Yellow bright color.*

*Excellent and complex bouquet: tropical, citric, white fruit and dry flowers flavors, with a core of yellow plums evolved with some earthy notes.*

*On the palate it is round and fruity with a great vivacity that offers us a fresh, mineral lingering finish.*