



FINCA OLIVARDOTS

Vermell 2014

***Fruity, fresh and expressive.
A delicious young Empordà.***

Grape varieties: 60% Syrah, 21% Grenache, 12% Carignan, 7% Cabernet Sauvignon.

Soils & Vines: Syrah, Grenache and Cabernet Sauvignon grapes come from vineyards between 10 to 15 years old and Carignan grapes comes from old vines with an average of 50 years old. All of them are situated in the most flat of the region at a height of 90/100 meters above sea level where the soil is formed by pebbles, sand and granite.

Vinification & ageing: Hand picking harvest in crates of 10 Kg, carrying out a first sorting in the vineyard and a second one in the cellar. Cold soak (2-4°C), alcoholic fermentation independent of each grape in small stainless steel tanks at controlled temperature over 26°C

and pressed in vertical press at very low pressure. Ageing process 10 months in second fill French oak. Bottled in January 2015 without fining or filtering. 2014 vintage has been specially complicated by a rainy and humid harvest ending that produced fungal attacks in the entire region and didn't allow us to produce high quality wines. That's why, all the best grapes selected of our plots, where used to elaborate this wine. So, its wine is going to show us more concentration and complexity than the previous vintages.

Alcohol content: 14,5 %vol.

pH: 3.6

Total acidity: 5.1 gr/l (a.t.)

Residual sugar: <2g/l

Bottled: 14/01/2016

Limited Production:

9.560 bottles (0,75 l.)



Tasting notes

Red cherry colour.

Intense fruity bouquet: red berries, blueberries and black currant complemented with some spices, mediterranean herbs, balsamic and toasted notes of its aging.

On the palate it's a silky, fresh, well balanced and full-bodied wine with ripe and soft tannins that provides a long and persistent ending.

Vd'o

VINYES d'O LIVARDOTS