

Vd'o

4.16

Variety: 100% Cabernet Sauvignon

Wine made with selected grapes that we meet at the Partage Olivardots estate planted in 2003 on granite soil and sandy, showing maximum expression of this variety.

With a careful selection of grapes A limited production has been made of this exclusive wine.

Viticulture:

We practice an ecological viticulture under the principles of biodynamics, through a rigorous manual work in the vineyard and focusing our efforts on recover the autochthonous varieties

Harvest & vinification process:

Hand picking harvest in plastic crates of 10 Kg, carrying out a first sorting in the vineyard and a second one berry by berry in the cellar.

Cold soak (4°C) and alcoholic fermentation at controlled temperature over 26-28°C. We combine the processing techniques punching down (pigeage) and pump over to extract the great personality of their grapes. Long maceration and pressing at very low pressure. Aged for 24 months in French oak barrels, stirring the lees (bâtonnage) and malolactic fermentation in them that will qualify harmonically its aromatic expression. Bottled without fining or filtering.

Acohol content: 14,5 %vol.

pH: 3,61

Total acidity: 6,0 gr/l (a.t.)

Residual sugar: <2g/l

Bottled: 14/06/2019

Limited Production:

600 bottles (750 ml)



Tasting notes

It has an exuberant bouquet: ripe red cherries, crème de cassis, smoky, spicy and Mediterranean herbs that provide us balsamic notes.

The palate is silky smooth on the entry, great complexity, elegance, balance with fine tannins and a great aromatic expression along the tasting.

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VINYES 4.16 LIVARDOTS