



FINCA OLIVARDOTS

Vermell 2012

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

Grape varieties: 60% Syrah, 15% Grenache, 15% Cabernet Sauvignon, 10% Carignane.

Soils & Vines: Syrah, Grenache and Cabernet Sauvignon grapes that come from vineyards between 10 to 15 years old and Carignane grapes 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 berry by berry 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 May 2011 without fining or filtering.

Alcohol content: 14,5 %vol.
pH: 3.5
Total acidity: 6.4 gr/l (a.t.)
Residual sugar: <2g/l
Production: 10.500 bottles (0,75 l.)



Tasting notes

Deep cherry.

Smoky red berry and cherry aromas are complemented by liquorice, rose and creamy yoghurt.

Chewy and focused on the palate, displaying bitter cherry and anise flavors and a late note of tangy rhubarb. Fruity, well balanced with polished tannins and a lingering bitter cherry quality.