



finca olivardots
Vermell 2015

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

Grape varieties: 60% Syrah,
14% Carignan, 14% Grenache,
12% Cabernet Sauvignon.

Soils & Vines: Syrah, Grenache
and Cabernet Sauvignon grapes
come from vineyards between
10 to 15 years old and Carignane
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 2017 without fining
or filtering.

Alcohol content: 14,0 %vol.
pH: 3.6
Total acidity: 5.14 gr/l (a.t.)
Residual sugar: 0,4 g/l
Bottled: 17/01/2017
Limited Production:
8.290 bottles (0,75 l.)



Tasting notes

Red cherry colour.

Intense fruity bouquet: strawberry,
cassis and blueberry, complemented
with creamy yogurt. Violet flower,
mediterranean herbs and balsamic
notes show Syrah variety expression.

On the palate it is a silky, fresh,
well balanced and full-bodied wine
with fine tannins. It has a long and
persistent ending.

Vd'ò

VINYES d'Ò LIVARDOTS