

Vd'O

3.08

The climate of the 2008 vintage together with our rigorous work in the vineyard, has contributed to our Syrah vines show the maximum expression of this grape variety at the end of ripening allowing us to make this great wine.

On the estate "Olivardots", planted on 2003, we have selected the best bunches in the most rocky area on the sandy soil.

That's why Vd'O 3.08 becomes part of our wine collection "**Varietals de terrer**".

The number "3" identifies the grape variety and terroir selected for processing:

"SYRAH ON SANDY SOIL" followed by the number of the vintage "08".

#### **Vintage:**

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.

#### **Vinification and ageing process:**

Cold soak (4°C), alcoholic fermentation (controlled temperature over 26°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 16 months in new French oak barrels, stirring the lees (bâtonnage) and malolactic fermentation in them that will qualify harmonically its aromatic expression.

**Acohol content:** 15 %vol.

**pH:** 3,7

**Total acidity:** 4.6 gr/l (a.t.)

**Residual sugar:** <2g/l

**Limited Production:**  
760 bottles (750 ml)

**Bottled:** 10/06/2010



#### **Tasting notes**

*Intense dark cherry color.*

*Great aromatic complexity.  
Blueberries, ink and smoke aromas along with cocoa, tobacco, balsamic, liquorice and mineral notes.*

*On the palate is savory, intense, fresh and with an excellent backbone.*

*Ripe and silky tannins with a high aromatic expression that provide a velvety wine with a lingering finish.*

*A wine to spend time. A great wine for ageing.*

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VINYES d'O LIVARDOTS