



finca olivardots

Groc d'àmfora 2018

Grape varieties: 45% White Grenache, 30% Gray Grenache, 25% Macabeo.

Soils & Vines: The grapes come from autochthonous varieties from ancient vineyards with an average of 80 years old. All of them are located in the most flat of the region at a height of 100 meters above sea level where the soil is formed by pebbles, sand and granite.

Viticulture: We practice traditional viticulture with environmentally-friendly methods, doing everything we can to help the grapes express the real character and identity of our land.

Harvest & vinification process:
The grapes are picked by hand and collected into small crates of 10 kg.
Skin contact maceration followed by fermentation and ageing in 700 - 1000 l. clay amphorae during 4 months.

Alcohol content: 12,5 %vol.
pH: 3.42
Total acidity: 5.42 gr/l (a.t.t.)
Residual sugar: 0.5 g/l
Bottled: 04/03/2019
Production: 14.800 bottles (0,75 l.) .



Tasting notes

Yellow bright color.

Excellent and complex bouquet: tropical, citric, white fruit and white flowers flavors, with some earthy notes.

On the palate it is round and fruity with a great vivacity that offers us a fresh, mineral lingering finish.