



## 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 dry flowers flavors, with a core of yellow plums evolved with some earthy notes.

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