



5.15

“Grenache on sandy soil”

Varieties: 100% Grenache

Soils and Vineyards:

Wine made with selected grapes from Olivardots state planted in 2002 on a sandy-granitic soil. Vd'O 5.15 has been made with a careful selection of these Grenache grapes that offer a great expression of this variety at the end of their ripening. A new wine that becomes part of our terroir collection wines.

“Varietals de terror”

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.

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:

Cold soak (4°C) and alcoholic fermentation at controlled temperature over 26-28°C.

We combine the processing techniques punching down (pigeage) and pump over to extract the great personality of their grapes. Long maceration and pressing respectfully in a vertical press at very low pressure.

Aged for 16 months in French oak barrels, and malolactic fermentation in them that will qualify harmonically its aromatic expression.

Bottled without fining or filtering.

Alcohol Content: 15,5 %vol.

pH: 3,6

Total acidity: 5.1 gr/l (a.t.)

Residual sugar: <2g/l

Bottled: 04/07/2017

Limited Production:

500 bottles (750 ml)



Tasting notes

Bright ruby.

Red berries, cherries, balsamic and fennel, accompanied by soft notes spicy and orange blossom.

In the mouth, the species are intensified with elegance and finesse, showing an excellent depth with silky tannins and one Long, smoky and fresh complex.



VINYES d'O LIVARDOTS