

vd'o

7.17

“Gray Grenache on Sandy soil”

Grape Variety:

100% Gray Grenache

Soils & Vines:

This wine has been made with selected grapes from the old plot Camí de Mollet planted in 1924, grown on a gravelly/sandy soil.

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. A period of cold soak

in a fridge (at 2-4°C) followed by skin contact maceration during 12 hours.

The wine ferments in 500l French oak barrels at low temperature, remaining in contact with its lees for 8 months.

Alcohol Content: 13,5 %vol.

PH: 3,2

Total acidity: 5,5 gr/l (a.t.)

Residual sugar: < 2 g/l

Bottled: 14/06/2018

Limited Production:

600 bottles (750 ml)



Tasting notes

Golden pinkish color.

Complex bouquet: pit fruit, apricot, yellow plums, a lot of spices and a hint of earth.

The palate is medium-bodied, very tasty, almost salty, powerful and round.

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VINYES d'O LIVARDOTS