



# FINCA OLIVARDOTS

## Rosa d'àmfora 2019

**Grape varieties:** 100% Gray Carignan.

**Soils & Vines:** The grapes come from the autochthonous variety Gray Carignan from ancient vines 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 an ecological viticulture under the principles of biodynamics, through a rigorous manual work in the vineyard and focusing our efforts on recover the autochthonous varieties

**Harvest & vinification process:**

The grapes are picked by hand and collected into small crates of 10 kg.

Skin contact maceration during 6 days, followed by fermentation and ageing in 1.000L clay amphorae during 4 months.

**Alcohol content:** 12,5 %vol.

**pH:** 3.3

**Total acidity:** 5.6 g/l (a.t.)

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

**Production:** 18/02/2020

**Bottled:**

2.200 bottles (0,75 l.)



**Tasting notes**

Salmon pink color.

Complex bouquet of citric aromas like pomelo and orange, mediterranean herbs, rose petals and notes of gooseberry with a mineral background.

In the mouth has unctuousness and breadth, with salty notes and a vivid acidity that ends with a subtle and fresh bitterness.