



finca olivardots

Groc d'àmfora 2021

Grape varieties: 42% White Grenache, 33% Grey 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: 13 %vol.

pH: 3.3

Total acidity: 5.3 gr/l (a.t.t.)

Residual sugar: 0.5 g/l

Bottled: 1/03/2022



Tasting notes

A clear bright pale yellow

Excellent and complex bouquet where floral notes predominate, accompanied by white fruit and herbal aromas such as aniseed, with a mineral background.

On the palate it is round, unctuos and fruity wine with a great freshness and a pleasant, long and salty finish.