



## finca olivardots

### Groc d'àmfora 2022

**Grape varieties:** 50% White Grenache, 25% 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:** 12,5 %vol.

**pH:** 3,3

**Total acidity:** 5,3 gr/l (a.t.t.)

**Residual sugar:** 0,4 g/l

**Bottled:** 20/02/2023



**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, unctuous and fruity wine with a great freshness and a pleasant, long and salty finish.