



FINCA OLIVARDOTS

Rosa d'àmfora 2023

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: 11,5 %vol.

pH: 3,2

Total acidity: 6,20 g/l (a.t.)

Residual sugar: 0,4 g/l

Production: February 2022

Bottled:

2.570 bottles (0,75 l.)



Tasting notes

Salmon color.

Complex bouquet of citric aromas like blood orange and grapefruit, rose petals and notes of wild strawberry with a mineral background.

In the mouth has unctuousness and breadth, with a fresh acidity and a pleasant and round final of salty and minerally.