



finca olivardots

Groc d'àmfora 2017

Grape varieties: 40% Gray Grenache, 40% White Grenache, 20% 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 l. clay amphorae during 4 months.

Alcohol content: 13,0 %vol.

pH: 3.32

Total acidity: 5.42 gr/l (a.t.t.)

Residual sugar: 0.9 g/l

Bottled: 12/02/2018

Production: 11.800 bottles (0,75 l.) .



Tasting notes

Yellow bright color.

Excellent and complex bouquet: tropical, citric, white fruit and dry flowers flavors, with a core of yellow plums evolved with some earthy notes.

On the palate it is round and fruity with a great vivacity that offers us a fresh, mineral lingering finish.