

# OLIVER CONTI

## Designation of Origin

Empordà

## Vintage

2018

## Ageing

40% of the wine remains four months in Bordeaux barrels of new French Allier oak, 60% of the wine in ovoid cement tank of 1,900 liters.

## Type of bottle

Bordeaux, Esevi, 75 cl.

## Varietals

Cabernet Franc (100%).

## Winemaking

Temperature controlled fermentation on the skins takes place at 24°C. Medium maceration.



“ The granite land expresses the purity of the Cabernet Franc’s varietal personality. ”

Eduard Díaz. Winemaker.

## Tasting Note

Medium robe of a ruby red color with a violet rim. Aromas reminiscent of red fruits and spicy notes. In the mouth it is soft, elusive, balanced, and expressive.

It is a wine that expresses the power and elegance achieved by this varietal on the granite soil where it grows.

## Analysis

ABV: 13,40% by Vol.  
Free SO<sub>2</sub>: 19 mg/l.  
Total SO<sub>2</sub>: 80 mg/l.  
Total acidity: 3.40 g/l (s.a.).  
Volatile acidity: 0.42 g/l (a.a.).  
Residual sugar: 0.10 g/l.

# CABERNET FRANC