

OLIVER CONTI

Designation of Origin

Empordà

Vintage

2018

Ageing

Young wine.

Type of bottle

Burgundy, mossy color, 75 cl.

Varietals

Sauvignon Blanc (42%), Moscat (25%),
Macabeu (22%), Chardonnay (11%).

Winemaking

Vinification of the flower must at a controlled
temperature at 16°C.



“ An explosion of floral and fruity aromas that gives us a modern wine. ”

Eduard Díaz. Winemaker.

Tasting Note

Pale yellow color with greenish reflections.

Intense aroma of sweet fruit, fine tropical notes and a floral background.

In the mouth it is fat, sappy and fresh at the same time. It is an intense, pleasant wine with a lot of personality.

Analysis

ABV: 13% by Vol.

Free SO₂: 19 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.50 g/l (s.a.).

Volatile acidity: 0.49 g/l (a.a.).

Residual sugar: 2.10 g/l.

Indispensable