

OLIVER CONTI

Designation of Origin

Empordà

Vintage

2018

Ageing

Young wine.

Type of bottle

Burgundy, mossy color, 75 cl.

Varietals

Garnacha Negra (60%), Syrah (40%).

Winemaking

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



“ A wine that takes all the flavor of the fruit and aroma of the Mediterranean. ”

Eduard Díaz. Winemaker.

Tasting Note

Cherry color with violet edges.

Aromatically it is very intense and reminds us of the red fruits.

In the mouth it is round, fresh, balanced and with the tannins present but very soft that provide silky and pleasant mouth.

It is a friendly wine, with long aftertaste and marked personality.

Analysis

ABV: 13,50% by Vol.

Free SO₂: 19 mg/l.

Total SO₂: 70 mg/l.

Total acidity: 3.30 g/l (s.a.).

Volatile acidity: 0.52 g/l (a.a.).

Residual sugar: 0.35 g/l.

Indispensable