

# OLIVER CONTI

## Designation of Origin

Empordà

## Vintage

2019

## Ageing

Young wine.

## Type of bottle

Burgundy, mossy color, 75 cl.

## Varietals

Sauvignon Blanc (80%), Moscat (20%).

## 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: 13,50% by Vol.

Free SO<sub>2</sub>: 17 mg/l.

Total SO<sub>2</sub>: 90 mg/l.

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

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

Residual sugar: 2.50 g/l.

## Indispensable