

# OLIVER CONTI

## Designation of Origin

Empordà

## Vintage

2019

## Ageing

Young wine.

## Type of bottle

New Burgundy, white color, 75 cl.

## Varietals

Garnacha Negra (45%), Ull de Llebre (30%), Syrah (25%).

## Winemaking

Vinification of the flower must at a controlled temperature at 15°C.



“ A reflection of the Empordà landscape, lively, elegant and intense. ”

Eduard Díaz. Winemaker.

## Tasting Note

Pale salmon pink color.

The aroma reminds us of acid fruits with a floral background.

In the mouth it is fresh, greasy and very wrap.

It is a balanced, long and very expressive wine.

## Analysis

ABV: 13,60 % by Vol.

Free SO<sub>2</sub>: 18 mg/l.

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

Total acidity: 3.40 g/l (s.a.).

Volatile acidity: 0.32 g/l (a.a.).

Residual sugar: 0.40 g/l.

## Indispensable Rosé