

OLIVER CONTI

Designation of Origin

Empordà

Vintage

2020

Ageing

Six months in new French oak barrels of Allier and Acacia, periodically carrying out the battleground operation.

Type of bottle

Bordeaux, Ancienne 2, antique color, 75 cl.

Varietals

Gewurztraminer (100%).

Winemaking

Fermentation in new French oak barrels of Allier and Acacia at a controlled temperature of 15°C.



“ The intense and elegant aroma combine perfectly with a strong varietal personality. ”

Eduard Díaz. Winemaker.

Tasting Note

Yellow color with golden hues.

Terpenic aroma, with memories of tropical fruits, with a balsamic background and in perfect assembly with the fine and delicate notes of the barrels.

On the palate it is fresh as well as greasy, enveloping, elegant and balanced.

It emphasizes its complexity and unique personality, reflecting the variety from which it comes.

Analysis

ABV: 13,80% by Vol.

Free SO₂: 20 mg/l.

Total SO₂: 90 mg/l.

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

Volatile acidity: 0.43 g/l (a.ac.).

Residual sugar: 0.50 g/l.