

OLIVER CONTI

Designation of Origin

Empordà

Vintage

2020

Ageing

Young wine.

Type of bottle

Burgundy, moss- colored, 75 cl.

Varietals

Garnatxa Negra (45%), Syrah (32%), Merlot (19%), Cabernet Sauvignon (3%), Samsó (1%).

Winemaking

Vinification in red, medium maceration, controlled fermentation at 24°C.



“ 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 mature tannins that provide silkiness and a pleasant mouthfeel. It is a fluid wine, long and with a marked personality.

Analysis

ABV: 15,0% by Vol.

Free SO₂: 25 mg/l.

Total SO₂: 80 mg/l.

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

Volatile acidity: 0.54 g/l (a.ac.).

Residual sugar: 0.15 g/l.

Indispensable