

OLIVER CONTI

Designation of Origin

Empordà

Vintage

2021

Ageing

Young wine.

Type of bottle

New Burgundy, white color, 75 cl.

Varietals

Ull de Llebre (44%), Merlot (17%), Cabernet Sauvignon (17%), Garnatxa Negra (11%), Syrah (11%).

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: 12,50 % by Vol.

Free SO₂: 18 mg/l.

Total SO₂: 85 mg/l.

Total acidity: 3.80 g/l (s.a.).

Volatile acidity: 0.16 g/l (a.a.).

Residual sugar: 0.27 g/l.

Indispensable Rosé