

# OLIVER CONTI

## Designation of Origin

Empordà

## Vintage

2021

## Ageing

Three months in new second wine barrels of French Allier and Acacia oak..

## Type of bottle

*Bordeaux, Ancienne 2*, antique color, 75 cl.

## Varietals

Gewurztraminer (100%).

## Winemaking

Fermentation 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: 13,20% by Vol.

Free SO<sub>2</sub>: 29 mg/l.

Total SO<sub>2</sub>: 95 mg/l.

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

Volatile acidity: 0.45 g/l (a.ac.).

Residual sugar: 0.45 g/l.