

# OLIVER CONTI

## Designation of Origin

Empordà

## Vintage

2020

## Ageing

Young wine.

## Type of bottle

Burgundy, moss- colored, 75 cl.

## Varietals

Garnatxa Negra (29%), Cabernet Sauvignon (28%), Merlot (20%), Syrah (14%), Samsó (9%).

## Winemaking

Vinification in red, medium maceration, controlled fermentation at 25°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 and the species.

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 envelop.

## Analysis

ABV: 14,40% by Vol.

Free SO<sub>2</sub>: 19 mg/l.

Total SO<sub>2</sub>: 60 mg/l.

Total acidity: 3.9 g/l (s.a.).

Volatile acidity: 0.59 g/l (a.ac.).

Residual sugar: 0.30 g/l.

## Indispensable