

OLIVARES Tinto 2017



GRAPE VARIETY

75 % Monastrell, 15% Garnacha, 10% Syrah

VINEYARD

Hoya de Santa Ana estate. Sandy- loam soil with high percentage of chalk, no irrigation. Altitude over 825 meters.

HARVEST & WINE-MAKING

Hand-picked in the .Fermentation in stain steel tanks Only wild yeast used.

WOOD AGING

3 months in french oak vats.

TANSTING NOTES

Lively and fruity, dark berries and cherry notes. Fresh in the mouth, we again perceive a sweet vibrant dark fruit, with touches of pepper accompanied by good acidity.

FOOD PAIRING

Excellent with herb marinated meat, beef carpaccio, duck terrine and médium soft cheeses.

TECH SHEET

Alcohol content	14,3% alc.vol.
Total acidity	5,1 gr/lit (tartaric acid)
Volatile acidity	0,31 gr/lit (acetic acid)
Residual sugar	< 2 gr/lit