

OLCAVIANA ORGANIC RED 2022

GRAPE VARIETIES

Merlot 100%







Location: Los Terreros. Altitude: 710 metres.

Climate: Continental made milder by Mediterranean influence. Soils: Clay-sand, limestone soil over laminar stones. Good depth.

Age of the vines: 15 years.

Growing system: Trellised in Cordon Royat.

VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown according to organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

After rigorous ripeness testing, the winery's technical crew determine the optimal phenolic ripeness and begin the harvest in the second week of September. Once the grapes have arrived at the cellars, they are put into vat and cooled to delay the fermentation while frequent pump-overs are carried out to achieve a better extraction of colour, aroma precursors and only the soft tannins. The alcoholic fermentation is then done at a controlled temperature of 22-24°C with gentle pump-overs. The marc is pressed in a pneumatic press, and then the malolactic fermentation is done in stainless steel vats. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

TASTING NOTES

A medium-deep cherry-red colour with light-purple glints. Fresh fruit (raspberry and blueberry) and floral notes. A smooth sweet attack on the palate with balanced acidity finishing with very pleasant and lingering fruit flavour.

SERVING RECOMMENDATIONS

Excellent with fish, such as tuna or cod, soups, roasted vegetables or rice dishes.

Best served at a temperature of 14-16°C.

ALCOHOLIC DEGREE 13.5

AVAILABLE IN BOTTLES OF 75cl.



