



ARNAU OLLER, Family Selection

Vintage	2015
Production	6.446 bottles
Variety	90% Merlot 10% Picapoll Red
Winemaking method	Fermented over 10 days at 22 using yeast native to the state. Maceration takes place between 15 and 30 days. Pumping over is done twice daily. Tanks are drained without any pressing of the grapes.
Aging	Aged for twelve months in new 500 liter French oak barrels before aged a further 12 months in bottle. Locally sourced natural Catalan cork.
Tasting notes	Arнау Oller Estate Wine , is an expression of a region where the natural environment plays a leading role. An elegant full-bodied red with complex structures that bring smoothness and subtlety. A clear example of a well-balanced fruits with hints of rosemary, lavender and thyme and subtle tones of licorice. In summary Arнау Oller stands out as a fine, complex wine.

LABORATORY TESTS

Alcoholic at bottling	14,5% vol.
Total acid at bottling	6,60 g/l
Volatile acid at bottling	0,41 g/l
PH	3,28
Residual sugar	1,4 g/l
Total sulphur	32 mg/l



Acknowledgments

91 Points Parker
Gilbert & Gaillard Medaille d'Or +90
Catalan Wine Guide 9,38 punts



VITICULTURE

Plot's name	La Boïga
Clones	SO4, Ritcher-110
Planting pattern	3,4m x 1,2m
Vineyard age	26 years on average
Soil type	Clay loam soils with low organic matter content
2015 Rainfall	401 liters/m2
Conduction System	Royat Double
Location	Manresa
Altitude	220 meters
Orientation	south-east
Average Production	3.400 kg/ha
Treatments	According to organic viticulture

ESTATE WINE

Produced in a specific area with its own characteristics, its name is linked to the vines that yield wines with special qualitative characteristics and according to specific production processes. This acknowledgment means the best wines in Catalonia.