



BERNAT OLLER RED

Vintage	2016
Annual Production	30.678 bottles
Grapes	97 % merlot 3 % picapoll red
Winemaking method	Skin contact for 13 days with frequent pumping over. The tanks are drained without any pressing of the grapes skin. Autochthonous yeasts with temperatures below 27 degrees.
Aging	Aged in 300 liters French oak barrels for 10 months before being bottled to give a fully rounded and well-balanced whole
Tasting notes	Intense red color. Make Sweet and smoky notes within a spicy balsamic that provide complexity. Balsamic, spiced and a bit toasted. On the palate the wine is fresh, acid, fruity and spicy. To point out the nicely integrated oak, tannins and acidity. The aging in wood gives it complexity and elegance. We recommend serving between 16°C and 18° C.
Climatology	Cold and dry winter. April was the fourth rainiest month of the last 10 years. Spring temperatures were cooler than the annual median and rainfall was the lowest in the last 4 years.

LABORATORY TESTS

Alcohol at bottling	14,00% vol.
Total acid at bottling	5,80 g/l
Volatile acid at bottling	0,54 g/l
PH	3,36
Sucre residual	0,70 g/l
Total sulphur	60 mg/l



VITICULTURE

Plot's name	Finca Margenat and Finca L' Alzinar
Clones	SO4, Ritcher-110
Planting pattern	3,4m x 1,2m
Vineyard age	Average 17 years
Soil type	Clay loam soils with low organic matter content
2014 Rainfall	383,40 liters/m2
Conduction system	Royat Double
Location	Manresa
Altitude	240 meters
Orientation	South-east
Average production	4.194 kg/ha
Treatments	According to organic viticulture

Acknowledgments:



VINARI awards: Best red wine with aging and Best ecologic wine in Catalunya
 Gilbert & Gaillard **Medaille d'Or +90**
 Catalunya Wine Guide **9.34 points**
90 points Parker