



# HERETAT OLLER DEL MAS



## BERNAT OLLER BLANC DE PICAPOLLS

Vintage	2016
Annual production	12.618 bottles
Variety	50% Picapoll Blanc 50% Picapoll Negre
Winemaking method	Picapoll Blanc was picked by manual harvest. Skin contact under cold temperature before pressing. The red grapes produced as a "Blanc de noirs". Each variety was produced in different stainless steel tanks. Fermented 21 days at 16°C. Aging with lees for 5 months with weekly pump over.
Tasting notes	Straw yellow color with golden reflections. In nose there is a great complexity combining aromas of white fruits like pear and lychee, aromatic elegance of its passage through the different elements used for aging. In mouth is nice and creamy with a good volume. In the aftertaste find fresh and fruity aromas causing it a gourmet and complex wine. It is advised to be serve it between 8°C and 10°C.

## LABORATORY TESTS

Alcoholic at bottling	11,5 % vol.
Total acid at bottling	5,03 g/l
Volatile acid at bottling	0,15 g/l
PH	3,10
Residual sugar	0,3 g/l
Total sulphur	45 mg/l



## VITICULTURE

Plot's name	Finca El Simulacre and Finca Baltasar
Clones	SO4, Ritche-110
Planting Pattern	3,4m x 1,2m
Vineyard age	Average 18 years
Soil type	Clay loam soils with low organic content
2016 Rainfall	383 litres/m2
Conduction System	Doble Royat
Location	Manresa
Altitude	280 meters
Orientation	south-east
Production	5.300 kg/ha
Treatment	According with organic viticulture

## Reconeixements



Catalan Wine Guide **9.55 points**