



HERETAT OLLER DEL MAS



BERNAT OLLER BLANC DE PICAPOLLS

Vintage	2018
Annual production	9.607 bottles
Variety	Picapoll White and Picapoll Red
Winemaking method	Picapoll Blanc was picked by manual harvest. Skin contact under cold temperature before pressing. The red grapes produced as a <i>Blanc de noirs</i> . It is removed every two days after the alcoholic fermentation twice a week until November and every 15 days until January.

Tasting notes It has straw yellow color with golden reflections. There is a complex combination of aromas belonging to white fruits like peach, pear and litchi and it is also aromatically elegant because of its citric notes.

When you taste it, it is nice and creamy with a good volume.

After tasting it, you will appreciate fresh and fruity aromas turning it into a gourmet and complex wine.

It should be served between 8°C and 10°C.

LABORATORY TESTS

Alcoholic at bottling	12,00 % vol.
Total acid at bottling	7,00 g/l
Volatile acid at bottling	0,33 g/l
PH	3,19
Residual sugar	1,60 g/l
Total sulphur	63 mg/l

VITICULTURE

Plot's name	El Simulacre and Monistrolà
Clones	SO4, Ritche-110
Planting Pattern	3,4m x 1,2m
Vineyard age	Average 20 years
Soil type	Clay loam soils with low organic content
2018 Rainfall	830 litres/m2
Conduction System	Doble Royat
Location	Manresa
Altitude	280 meters
Orientation	south-east
Production	4.779 kg/ha
Treatment	According with organic viticulture
Cork	Natural Catalan cork
Vegan	Vegan friendly



AWARDS

Bernat Oller Blanc de Picapolls **9.37 points** (vintage 2017) - Wine Guide of Catalonia (*Guia de Vins de Catalunya*)