



VERMUT OLLER DEL MAS



Vintage	2016
Annual production	3.392 bottles
Variety	Picapoll negre
Winemaking method	Macerated for 1 month of alcohol and herbs: Wormwood, coriander, how, balm, hop, gentian, angelica, cinnamon, chamomile, juniper berries, green anise, calamus root, hyssop, sage, marjoram, thyme, orange peel, centaure, turmeric, vanilla, lily root, anise, oregano. Premium vermouth made from the variety of black Picapoll. Vermouth is the result of a maceration of the alcohol with herbs from the property that expresses the Mediterranean landscape. Aging 6 months in French oak barrels.
Tasting notes	It has bright and intense red color. The nose is dominated by citrus aromas and spicy, smoky notes coming from the pass of barrels. Also flavors from black Picapoll grape. In mouth is friendly and sweet with just a hint of bitterness at the end. Oller del Mas vermouth is the perfect match for appetizers. It is recommended that you serve with Martini glass profile, where you can replace the traditional black olives for grapes accompanied by a piece of orange peel.

LABORATORY TESTS

Alcoholic at bottling	16,00 % vol.
Residual sugar	160 g/l



VITICULTURE

Plot's name	Vinya Margenat
Clone	SO4, Ritcher-110
Planting pattern	3,4m x 1,2m
Vineyard age	Average 15 years
Soil type	Clay loam soils with low organic content
2016 rainfall	383 liters/m2
Conduction system	Royat Double
Location	Manresa
Altitude	300 meters
Orientation	south-east
Production	4.373 kg/ha
Treatment	According with organic viticulture

