



# HERETAT OLLER DEL MAS



## PETIT BERNAT NEGRE

Vintage	2017
Annual Production	27.867 bottles
Variety	47% Syrah 39% Cabernet Franc 10% Cabernet Sauvignon 3% Merlot 1% Picapoll Negre
Winemaking method	Night harvest. Manual and automatic selection of the grains after streaming. Fermented 21 days from 22°C to 26°C. Skin contact 12 days with 2 daily pumping. Maleolactic fermentation in barrel.
Aging	Aged in 300 liters French Oak barrels. Capacity of 300 liters for three months.
Tasting notes	The nose is clean and intense with notes of fresh red fruits on a background of spicy and toasted.  Make sweet and smoky notes within a spicy balsamic that provide depth. There are also reminiscent of flint. Wood is present in nose and is elegantly integrated. The palate has a sweet tannins and well integrated alcohol and acidity.

## LABORATORY TESTS

Alcoholic at bottling	13,5% vol.
Total acid at bottling	5,20 g/l
Volatile acid at bottling	0,59 g/l
PH	3,74
Residual sugar	2,00 g/l
Total sulphur	55 mg/l



## VITICULTURE

Plot's name	Finca Simulacre, Alsinar, El Forn, La Gamisans, Margenat, President, Rajadell and Pocsicull
Clones	SO4, Ritche-110
Planting pattern	3,4m x 1,2m i 2,8m x 1,0m
Vineyard age	Average 17 years
Soil type	Clay loam soils with low organic content
2016 Rainfall	550,70 litres/m2
Conduction system	Royat Double
Location	Manresa
Altitude	210 meters
Orientation	south-east
Production	3.180 kg/ha
Treatments	According with organic viticulture

Reconeixements:



Catalan Wine Guide **9.38 points**