



HERETAT
OLLER DEL MAS



PETIT BERNAT NEGRE

Vintage	2018
Annual Production	39.700 bottles
Variety	Cabernet Franc, Syrah, Merlot, Picapoll Red and Sumoll.

Alcoholic fermentation Our own yeasts are used for the alcoholic fermentation. They are selected at temperatures under 27°C.

Aging Aged in French Oak barrels for three months.

Tasting notes It has clean and intense aromas with notes of fresh red fruits with a spicy and toasted background. Petit Bernat stands out for its sweet and balsamic notes. It can remind you a fire stone. The wood has its presence when you smell it but it is fully integrated.

When you taste it, a gourmand, friendly and balanced attack appears. It has a light structure with good volume and with long and fresh taste. Its sweet tannins offer a well integrated balance between alcohol and acidity.

Climatology

Born in a zone where the Mediterranean climate has also a continental influence. The pluviometry of this vintage is slightly higher than previous years with 830l/m2. It means that humidity was even higher and that the summer heat helped to reach the appropriate maturation of the grapes.

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	45 mg/l

VITICULTURE

Plot's name	Pocsicull, President, Rajadell, Forn, Simulacre, Nàger, Margenat and Trias
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
2018 Rainfall	830 litres/m2
Conduction system	Royat Double and Simple Royat
Location	Manresa
Altitude	210 meters
Orientation	south-east
Production	3.180 kg/ha
Treatments	According with organic viticulture
Vegan	Vegan friendly



AWARDS

Wine Guide of Catalonia **9.33 points** (*Guia de Vins de Catalunya*)