



HERETAT  
OLLER DEL MAS



## PETIT BERNAT WHITE

Vintage	2018
Annual production	39.660 bottles
Variety	Malvasia, Macabeu, Sauvignon White and Picapoll Red.
Winemaking process	Usage of our own yeasts selected under temperatures of 15°C. It has been removed every 2 days after the alcoholic fermentation and twice a week until November and once every 15 days until January.
Tasting notes	Yellow color like straw with green highlights. High intensity. Clean and fresh aromas dominated by notes of white fruit and peach, accompanied by touches of citrus and tropical fruits. When you taste it, it is soft and fresh. Balanced acidity still further enhances and freshness of the wine. We recommend serving between 6°C and 8°C.
Climatology	The zone has a Mediterranean climate with a continental influence. The pluviometry of the vintage has been slightly above in comparison with previous years (830l/m <sup>2</sup> ). It produced an increase in humidity. The summer heat helped to reach an optimal maturation of the grapes.

## LABORATORY TEST

Alcoholic at bottling	11 % vol.
Total acid at bottling	5,3 g/l
Volatile acid at bottling	0,3 g/l
PH	3,25
Residual Sugar	0,3 g/l
Total sulphur	67 mg/l



## VITICULTURE

Plot's name	Quintana Vella, Aiguamoll, Maldonado, La Masia, Monistrolà and Alzinar
Clones	SO4, Ritcher-110
Planting pattern	3,4m x 1,2m
Vineyard age	Average 28 years
Soil type	Clay loam soils with low organic content
2016 Rainfall	830 liters/m <sup>2</sup>
Conduction system	Royat Double
Location	Manresa
Altitude	290 meters
Orientation	south-east
Production	5.500 kg/ha
Treatments	According with organic viticulture
Cork	Recycled cork
Vegan	Vegan friendly

## AWARDS

Catalan Wine Guide **9,40 points** (vintage 2017)