



HERETAT OLLER DEL MAS



OLLER DEL MAS, ESPECIAL PICAPOLL NEGRE

Vintage	2015
Annual production	2.955 bottles
Variety	100% Picapoll Negre
Winemaking method	The fermentation is made over 16 days at 23°C. Manual harvest to ensure the highest quality grapes. Maceration of 15-20 days pumped over twice daily. Press not used.
Aging	New French Oak Barrels from Allier, 500 liters, concrete egg and ceramic vessel for nine months. Aged for twelve months in a bottle. Natural cork country.
Tasting notes	A complex wine on the black variety Picapoll expresses all its essence and authenticity. Nose: has a delicate and subtle notes of red fruits combined with a touch of spicy French oak barrels. Mouth: we find a delicate wine, with structure, marked by a balanced acidity. The end is long and smooth. In summary, a unique wine that expresses the "terroir", the weather and the nobility of our estate in Pla de Bages.

LABORATORY TESTS

Alcoholic at bottling	12% vol.
Total acid at bottling	5,50 g/l
Volatile acid at bottling	0,47 g/l
PH	3,27
Residual Sugar	1,3 g/l
Total sulphur	64 mg/l

VITICULTURE

Plot's name	Vinya Margenat
Clones	SO4, Ritcher-110
Planting pattern	3,4m x 1,2m
Vineyard age	Average 15 years
Soil type	Clay loam soils with low organic matter content
2015 Rainfall	383 liters/m2
Conduction System	Royat Double
Location	Manresa
Altitude	300 meters
Orientation	south-east
Production	4.373 kg/ha
Treatments	According to organic viticulture



Reconeixements:



93 Points Parker

Gilbert & Gaillard **Medaille d'Or +90**

Catalan Wine Guide **9.74 points**