



VITIS PICAPOLL BEER- OLLER DEL MAS



Vintage	2016
Annual production	3.000
Variety	Picapoll negre
Winemaking method	It is a golden beer with a layer of foam fine and persistent with a slightly cloudy.

On the nose, the aromas remind us of the essence of a wine, dominated by notes of white fruits like pears or grapes, light touch to leak tropical lychee, citrus hints marked by subtlety and feeling fresh now as the green tea. In the end we can sense touches related to honey.

The taste is sweet acidity which accompanies giving a feeling silky and refreshing with a slightly bitter finish.

Best served with a glass and a serving temperature of 6°C, perfect to take alone or to accompany light dishes not to overlook the essence of their own beer.

LABORATORY TESTS

Alcohol at bottling 6,00 % vol.

Ingredients: water, barley malt, hops, yeast, grapes must



VITICULTURE

Plot's name	Vinya Baltasar
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
Treatments	According with organic viticulture