



ÒLBIA 2016

ÒLBIA reflects the characteristics and essence of Porrera. The influence of the vineyard soil (the Licorella) and the particular microclimate and elevation (600 metres above sea level) of the plot create a true expression of terroir combined with flavour complexity and mature, balanced fruit.

48% WHITE GRENACHE, 49% VIOGNIER, 3% PEDRO XIMÉNEZ

Aged in french oak barrels for 6 months

Quince, exotic fruits, orange blossom and nuts. Large with a background of light smokey and minerality. Fresh, dense and complex wine.

Lobster rice, grilled tuna, smoked salmon, stewed vegetables





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The vineyard:

Grapes come from our vineyard of Masos d'en Ferran situated at an altitude of between 500m and 650m above the sea level. Vines were planted in 2005. The orientation is north and the slate which was formed in Devonian period(400M years ago) has high ferric content.

Winemaking:

50% of the wine is fermented and aged in stainless steel tank in order to preserve the freshness that come from the vineyard. The rest is aged for six months in French oak barrels, helping us to model the acidity, rounding off its texture and providing stability which is going to help the wine to ripen properly in the bottle.



AWARDS

92/100 VINOUS

GOLD AT THE WINE MERCHANT TOP

100

SILVER VINARI

ANALITIC

Alcohol: 13,5%

Volatile Acidity: 0,18 g/L

Total SO₂: 67 mg/L