



BODEGA OLORON

ATREVIDO 2023

CHARDONNAY

Atrevido is a bold and fearless horse, always ready to face the unknown. Its name reflects its daring and untamed spirit, setting it apart with its adventurous nature.

Grape Varieties: Chardonnay

Geographic Location: Vineyards in the IGP “Vi de la Terra Mallorca” area

VINEYARD CHARACTERISTICS

Altitude: 250-300 meters above sea level

Row Orientation: North, North-East

Soils: The vineyard is characterized by a high number of terraces and clay-rich soil.

Microclimate: Winter temperatures rarely drop below freezing, with rainy springs and hot, dry summers. The presence of the “Sierra de Tramontana” mountain range creates a good thermal inversion during summer nights, promoting the ripening of the grapes.

Training System: Bilateral cordon spur

Planting Density: 4,000 vines per hectare

HARVESTING, WINEMAKING AND AGING

The harvest typically takes place around August 15, during the cooler hours of the day, and is done manually in 10 kg crates. Once the grapes arrive at the winery, they are placed in a refrigerated room set at 7°C; then, soft pressing follows. The resulting must undergoes initial fermentation in stainless steel tanks at a controlled temperature, followed by the completion of fermentation in barriques. The wine is aged for a minimum of 6 months in wood, during which malolactic fermentation occurs, followed by weekly bâtonnage. Before being released for sale, the wine is kept in the bottle for at least 12 months.

AVERAGE DATA

Alcohol: 13% vol

Total Acidity: 5.7 grams per liter

pH: 3.13

Limited Quantity: 5,430 bottles (0.75 L each)

