



BODEGA OLORON

LA LLAGRIMA DENERA 2023

Hands and feet, as if dancing, tread the grapes producing black tears. An ancient ritual that, for centuries, has transformed physical labour and fruit into wine.

Grape Varieties:

Syrah, Merlot, Tempranillo, Cabernet Sauvignon, and Petit Verdot

Geographic Location:

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

VINEYARD CHARACTERISTICS

Altitude: 250 meters above sea level

Row Orientation: North-East, North-West

Soils: Red soil rich in gravel and fossils

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 grape ripening.

Training System: Cordon spur

Planting Density: 4,000 vines per hectare

HARVEST, WINEMAKING AND AGING

Harvest timing varies by variety, beginning with Tempranillo around mid-August and ending with Cabernet Sauvignon and Petit Verdot in mid-September. The harvest is done manually in bins, with an initial selection of the grapes during picking. Upon delivery, the grapes are placed in a refrigerated room set at 15°C. The day after harvest, the grapes are destemmed and undergo a second selection. The selected berries are then transferred to fermentation tanks via conveyor belts, without the use of mechanical pumps. Alcoholic fermentation takes place, followed by malolactic fermentation. The wine then ages in stainless steel on its lees for 12 months.

AVERAGE DATA

Alcohol: 15% vol

Total Acidity: 4.7 grams per liter

pH: 3.7

Limited Quantity: 7.860 bottles (0.75 L each)

