



BODEGA OLORON

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In the blue sky, birds of prey ascend with grace, gliding on thermals. Their broad wings catch sunlight, while keen eyes reveal hidden prey.

Grape Varieties: Syrah, Merlot, Tempranillo, Cabernet Sauvignon

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

VINEYARD CHARACTERISTICS

Altitude: 250-270 meters above sea level

Row Orientation: 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 in mid-September. The harvest is done manually in bins, with an initial selection of the grapes during the picking process. 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 is then transferred to barriques, where it will age for at least 12 months.

AVERAGE DATA

Alcohol: 14% vol

Total Acidity: 5.2 grams per liter

pH: 3.35

Limited Quantity: 3.934 bottles (0.75 L each)

