



BODEGA OLORON

EL SAVI 2024

The wise men of Mallorca protect ancient traditions and knowledge, preserving the island's heritage for future generations.

Grape Varieties: Callet and Viognier

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

VINEYARD CHARACTERISTICS

Altitude: 250 meters above sea level

Row Orientation: North, North-East

Soils: Clay and limestone-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 grape ripening.

Training System: Cordon spur

Planting Density: 4,000 vines per hectare

HARVEST, WINEMAKING, AND AGING

Harvest is done manually in 10 kg crates, usually in the last decade of August during the cooler hours of the day. Once in the winery, the grapes are placed in a refrigerated room set at 7°C, followed by soft pressing. The resulting must ferments in temperature-controlled stainless steel tanks. The wine is then aged in steel on its lees for 6 months with frequent bâtonnage.

AVERAGE DATA

Alcohol: 12% vol

Total Acidity: 6 grams per liter

pH: 3.1

Limited Quantity:

Bottle 0.75L: 10,000

Tasting Notes:

Pale, bright yellow color, with an intense nose of yellow flowers and fruits; hints of citrus, mineral tones, aromatic sweet spices, yellow peach, broom, and herbal notes. On the palate, the freshness is exuberant, with rich fruity and mineral notes, and the finish is full of varietal character.

