



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:**

**Bottle 0.75L:** 7,860

**Tasting Notes:**

Nose with notes of wild fruits, Mediterranean scrub, mint, sweet spices, juniper, and tobacco; hints of underbrush and fine spices.

On the palate, it is persistent, savory, refined, fresh, and full of flavor.

