



BODEGA OLORON

SANT ROC 2022

TEMPRANILLO

The first beams of sunlight pass through one of the rosettes, cross the cathedral and project on the wall.

Grape Variety: Tempranillo

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

VINEYARD CHARACTERISTICS

Altitude: 250-350 meters above sea level

Row Orientation: North, North-East

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

The harvest typically takes place around mid-August. It 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: 4.6 grams per liter

pH: 3.52

Limited Quantity:

Bottle 0.75L: 1,236

Tasting Notes:

Bright and intense ruby red color, with strong aromas of forest fruits, cherry juice, dried flowers, plums, sweet spices, and a lot of balsamic notes.

A fresh and savory finish with long persistence.

