



BODEGA OLORON

# VOL LLIURE 2022

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:**

**Bottle 0.75L:** 3,934

## Tasting Notes:

Intense ruby red color, with a rich bouquet of aromas, including strong notes of maritime shrub, wild berries, cocoa, tobacco, licorice, spices, and juniper. On the palate, it is rich and full-bodied with noble, smooth tannins, long persistence, freshness, and integrity.

