

## CONDE DE OLZINELLAS BLANCO 2005 Penedès, Spain

Blend: Xarel.lo 80%, Chardonnay 20%.

Source : Montargull and Ordal

Yield: 8000 Kg/Ha (3.5 tons/acre)

Harvest: By hand -- September, 2005. 18 Kg boxes

### Wine Making:

Fermentation: Controlled temperature (15-18°C)

Clarification: yes.

Stabilization: yes.

Filtration: light.

Date of Bottling: March 2006.

Production: 12000 bottles.

### Lab Analysis at time of Bottling:

Alcohol percentage: 12.85%vol.

Free Sulpher (mg/ltr.): 30.

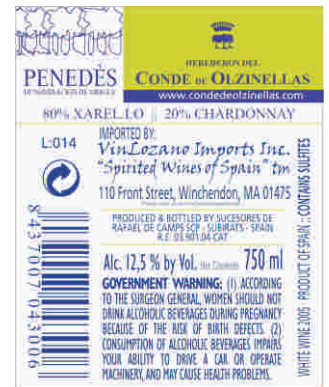
Total Sulpher (mg/ltr): 100.

Total acidity (gr/ltr of tartaric acid): 6.2.

Total acidity (gr/ltr of sulphuric acid): 4.

Sugar (gr/ltr): 1.2.

Ph: 3.17.



*From our family estate vineyards in the hills of Penedes near Barcelona comes this juicy white. Produced with the indigenous Xarel.lo as well as Chardonnay, Conde de Olzinellas balances aromas and flavors of citrus and white fruits with a subtle hint of creaminess. Fresh, zesty and medium bodied, try it on its own or pair it with fish, shellfish, chicken and pasta dishes.*