

CONDE DE OLZINELLAS CRIANZA 2001 Penedès, Spain

Blend: Merlot 55%, Cabernet Sauvignon 45%.
Source : Montargull.

Yield: 5000 Kg/Ha (2.2 tons/acre)

Harvest: By hand -- September, 2001. 18 Kg boxes

Wine Making:

Fermentation: Controlled temperature (25-28°C)
Pumpover/cap punch down: 3 daily.
Length of maceration: 16-19 days.

Barrel Aging:

Type of oak: 100 % French.
Age of Barrels: news and 1-3 years.
Size of Barrels: 225 l.
Time in Barrels : 18 months.

Date of Bottling: May 2003.

Production: 11.873 bottles

Lab Analysis at time of Bottling:

Alcohol percentage: 13.3% vol.
Free Sulphur (mg/ltr.): 31.
Total Sulphur (mg/ltr): 68.
Total acidity (gr/ltr of sulphuric acid): 3.2.
Total acidity (gr/ltr of tartaric acid):4.8
Sugar: 0.5 gr/ltr.
Ph: 3.6.



This deep rich red finds its origins in the hills of Penedes outside of Barcelona. Produced from hand harvested Merlot and Cabernet Sauvignon grown in our family estate vineyards, Conde de Olzinellas Crianza shows an intense ruby red color and great depth and purity of fruit. Initial flavors of blackberries, dark fruits and sweet herbs, lead to a rich full-bodied mid palate. Aging for 18 months in French Allier Oak Barriques adds an additional layer of complexity to this well structured red. The only thing you need now is a couple of thick steaks and a hot grill!

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