



MarcoAbella  
D.O.Q. PRIORAT



# ÒLBIA 2019

## WHAT IS OLBIÀ?

Olbia has the complexity, powerfulness and freshness of all our Porrera wines. It is doubtlessly a unique white wine that expresses the influence of the licorella soil, the high altitude and the microclimate of Porrera village.

## WHERE IS IT FROM?

The grapes come mainly from one of our best plots named Masos d'En Ferran, a small and cool amphitheater with dark and ironed licorella which allows the grapes to have a slow and long maturation. Consequently the wines get great intensity of aromas and good aging capacity.

## HOW IS IT MADE?

Different varieties are fermented separately and fermentation decisions depend on the height and orientation of the vineyards. 50% of the grapes are directly fermented in 225L french oak barrels and aged for 6 months. The rest are fermented in stainless steel tanks and kept there until being blended.

## HOW IS IT?

It is an absolutely complex white wine, with quince aromas, orange blossom, chamomile, sugared lemon peel, biscuit, toast and a hint of liquorice.

In the palate it is fruity, dense and fresh, with a creamy texture and a very persistent finish.

## HOW CAN IT BE PAIRED?

Rice with lobster, smoked salmon, stewed vegetables, grilled tuna, pork legs with mushrooms are particularly recommended to pair with this rich white wine.

**ORIENTATION OF THE VINEYARD:  
NORTH**

**48% WHITE GRENACHE  
48% VIOGNIER  
4% PEDRO XIMENES**

**FERMENTED IN  
INOX TANK**

**HALF OF THE BLEND IS  
AGED 6 MONTHS IN  
BARREL**

**SERVE: 15°C  
CONSUME: 2-10 YEARS**

Analysis  
Alcohol Content: 13.5%  
Volatile Acidity: 0,51 g/L  
Total SO<sub>2</sub>: 72 mg/L  
Total Acid(tartaric acid): 5.5 g/L

Packagement  
Burgundy Bottle  
Bottle weight: 1,320 g  
Box layer 10 / pallet 100  
6 bottles in a cardboard box  
EAN (bottle) 8437010857201  
EAN ( box ) 8437010857553

**MAIN  
AWARDS**



vinous  
92/100

**GUÍAPEÑÍN**