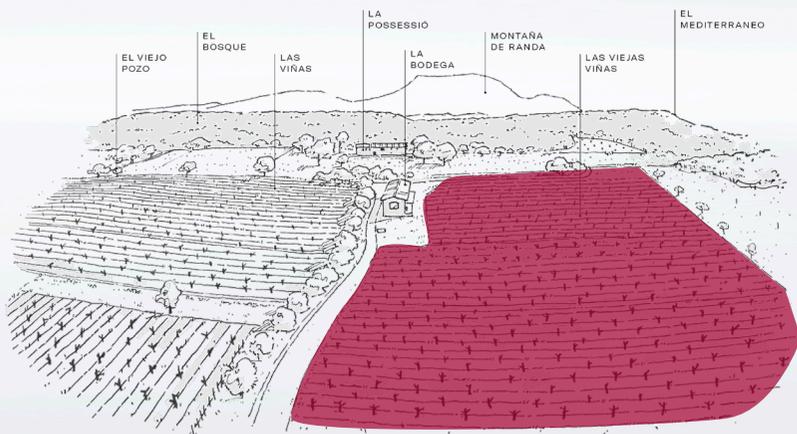


OM500

- 2021 -

Volume, structure and potential for aging from a blend of majorcan and international varieties. A tribute to the 500 years that the Oliver Moragues family owns the wine estate.

Vintage: 2021
Varieties: Callet, Manto N., Syrah & Cabernet S.
Harvest: September 2021
Alcohol: 14% vol
PH: 3,64



Elaboration

Hand-selected grapes fermented at a temperature of 27°C for 5 weeks in stainless steel tanks.

Malolactic fermentation and aging in new French oak barrels for 12 months.

Appearance

Deep ruby color with legs.

Nose

Expressive and clean with red fruits (strawberries, cherries, raspberries, currants), black pepper, toasted notes, smoked, clove and vanilla.

Palate

It stands out for its great tannic structure and initial power together with a high freshness and balance. Elegant, deep and persistent exit through the mouth.

Limited edition of bottles.

MA
LLOR
CA
vi de la terra



VEGAN