

Jordi Oliver Emporda Negre



A blend of 65% Grenache, 20% Cabernet Sauvignon, 10% Cabernet Franc and 5% Syrah that is aged for 6 months in oak barrels and 2 years in the bottle. The Grenache makes the wine approachable; the Cabernet Sauvignon brings structure, elegance and an aptitude for ageing; the Cabernet Franc adds roundness and aromas of violets; and the Syrah hints of robustness and dark fruit. The sum of these factors adds up to a complex red wine that is ready now.

The Oliver Conti dream started In 1991, a dream with a glow. A dream made of the Tramontana wind and hope. They choose the Empordà region because the soils and climate could give them the fruits they desired. On the slopes of the Alberes mountain range, granitic soils poor in organic life, 15 hectares of vines were plante with the varietals that would allow them to produce high quality, fruity and elegant wines. As time went by, the dream has become a reality and the Emporda region has developed as a coveted appellation, desired for the undeniable quality of its wines.

André Crespy, Professor and Doctor in Agronomy at Montpellier University, helped the Olive Conti project during the first years with his obsession to obtain the highest quality grapes. Nowadays Pepe Hidalgo, Agronomist Engineer and Ana Martin, Oenologist, are pushing them to reach the highest level of quality in the wine making process. The vineyards has always gone together with two obsessions: aroma and elegance. Discovering that aromas can give so much satisfaction, made them work harder to keep them all along the process of harvesting, fermentation and aging. As a result, when opening a bottle of Oliver Conti, the agreeable and fulfilling sensations help to enjoy such extraordinary wines.

The second obsession is elegance, creating long lasting wines with a round and velvety mouth that leave extraordinary agreeable sensations and an enduring aftertaste. Wines that don't satiate and that the second glass is better than the first and you enjoy the third better than the second. Wines to go along with food and not just for tasting. The Upper Ampurdan offers ideal conditions for obtaining vines of high quality, thanks to its Mediterranean climate and the protection of the Alberes mountains. Until the arrival of the Oliver Conti vintners, this was a relatively unknown zone for vine growing, as the region was more oriented toward massive plantations destined for undistinguished table wines. At Oliver Conti, research has been continuous and of inestimable help in achieving their objectives.

