

Designation of Origin

Empordà

Vintage

2016

Ageing

20 months in Bordeaux barrels of French oak Allier of second wine, rest with bottle.

Type of bottle

Bordeaux Ancienne, 75 cl.

Varietals

Syrah (34%), Cabernet Sauvignon (22%), Cabernet Franc (21%), Merlot (16%), Garnatxa Negra (6%), Samsó (1%).

Winemaking

Elaboration in black, long maceration, controlled fermentation at 24° C.



“A collection of typical Empordà varieties that transmit balance and personality.”

Delfi Sanahuja. Chief Winemaker.

Tasting Note

Cherry red color.

The aroma reminds us of ripe fruits, spices, balsamic notes and a roasted background.

The palate is broad, structured and balanced.

It has some tannins present but very round. The acidity brings a lot of freshness.

It is a wine with a lot of personality and a long aftertaste.

Analysis

ABV: 14,20 % by Vol.

Free SO₂: 19 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.40 g/l (s.a.).

Volatile acidity: 0.82 g/l (a.a.).

Residual sugar: 0.30 g/l.

