

## Designation of Origin

Empordà

## Vintage

2014

## Ageing

20 months in Bordeaux barrels, 50% Allier French oak and 50% in fine American oak.  
The rest in bottle

## Type of bottle

Bordalesa "Esevi", 75 cl.

## Varietals

Garnacha negra (26%), Cabernet Sauvignon (24%), Merlot (21%), Syrah (16%), Samsó (9%), Monastrell (3%), Cabernet Franc (1%).

## Winemaking

Elaboration in black, long maceration, controlled fermentation at 25°C



“ A wine created in 1969 as a small tribute to a great union. ”

*Delfi Sanahuja. Chief Winemaker.*

## Tasting Note

Cherry red color

Aroma with hints of red fruits and spices, balsamic notes and a roasted background.

The palate is round. Fresh, structured and balanced.

It has some tannins present but very well integrated, and the acidity brings a lot of aging capacity.

## Analysis

Graduation: 14.30% by Vol.

Free SO<sub>2</sub>: 19 mg/l.

Total SO<sub>2</sub>: 80 mg/l.

Total acidity: 3.60 g/l (s.a.).

Volatile acidity: 0.84 g/l (a.a.).

Residual sugar: 0.10 g/l.

## Special Selection Balduino y Fabiola