

Designation of Origin

Empordà

Vintage

2018

Ageing

15 months in second use Bordelaise-sized French barrels of Tronçais oak of 300 liters, rest in bottle.

Type of bottle

Bourgogne Marquise Carree, *antique* color, 75 cl.

Varietals

Garnacha (100%).

Winemaking

Elaboration in black, with two daily macerations. Macerated for 19 days at a controlled temperature of 25°C.

Limited Production

12.376 bottles.



“ If there is a typical variety of Empordà, it is Garnacha. Planted in Garbet, it gives an expressive wine, extremely Mediterranean. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Deep cherry-red color with violet tones. It is a wine with a great aromatic variety that reminds us to the Mediterranean vineyard where it comes from: aromatic herbs, red fruits and a balsamic background. In the mouth it is fresh, intense and well balanced. It presents a clear varietal personality, with mature and enveloping tannins and a silky sensation. It is an elegant wine, with a long aftertaste and offers a huge potential for ageing.

Analysis

ABV: 15,30% by vol.
Free SO₂: 15 mg/l.
Total SO₂: 80 mg/l.
Total acidity: 3.50 g/l (s.a.).
Volatile acidity: 0.73 g/l (a.a.).
Residual sugar: 1,10 g/l.

Aires de Garbet