

Designation of Origin

Empordà

Vintage

2015

Ageing

Nineteen months in new Bordeaux, 50% French oak barrels and 50% American fine type of barrels. Rest in bottle.

Type of bottle

Bordelaise "Esevi", 75 cl.

Varietals

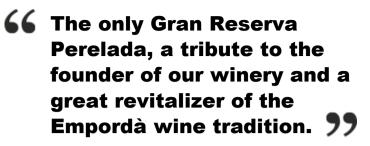
Cabernet Sauvignon (26%), Garnacha Negra (25%),, Syrah (23%), Merlot (17%), Samsó (7%), Monastrell (2%).

Winemaking

Red winemaking, punching the cap twice daily throughout fermentation. Maceration for 27 days at a controlled temperature of 24°C.



Reserva Especial Don Miguel Mateu



Delfí Sanahuja. Chief Winemaker.

Tasting Note

Cherry red color

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

The palate is broad, structured and balanced. It has some tannins present but very well integrated, and the acidity gives it a lot of freshness.

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

Analysis

ABV: 14.30% by Vol. Free SO₂: 16 mg/l. Total SO₂: 70 mg/l.

Total acidity: 3.50 g/l (s.a.). Volatile acidity: 0.82 g/l (a.ac.).

Residual sugar: 0.25 g/l.

