



## Designation of Origin

Empordà

## Vintage

2018

## Ageing

22 months in new Bordeaux barrels of French Allier oak, rest in bottle.

## Type of bottle

Bordelaise "Esevi", 75 cl.

## Varietals

Monastrell (58%), Syrah (42%).

## Winemaking

Red winemaking, long maceration, controlled fermentation at 25°C

“ Under the “Sierra de la Albera”, the black slate reinforces the fresh, balsamic and affable character of this wine. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Cherry intense red color with meniscus, violet. The aroma recalls to red and black fruits and balsamic notes.

In the palate is intense, elegant, balanced, round and expressive.

It is a wine that clearly expresses its varietal personality and that of the terroir from which it comes.

## Analysis

ABV: 14.40% by Vol.

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

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

Total SO<sub>2</sub>: 70 mg/l.

Residual sugar: 0.10 g/l.

Volatile acidity: 0.79 g/l (a.a.).