

Designation of Origin

Empordà

Vintage

2015

Ageing

24 months in new Bordelaise sized French barrels of Tronçais oak, rest in bottle.

Type of bottle

Bordelaise Alionor of 75 cl. and Magnum.

Varietals

Syrah (100%).

Winemaking

Red winemaking. Maceration for 23 days at a controlled temperature of 24°C punching the cap twice daily for that period of time.



Finca Garbet

“ None of our wines reflects a particular landscape as clearly as Finca Garbet. The extraordinary beauty of this vineyard has inspired us to make a unique wine. ”

Delfi Sanahuja. Chief Winemaker.

Tasting Note

Deep cherry color.

A wine with a large aromatic range reminiscent of the Mediterranean terrain and vineyard that yields these grapes: aromatic herbs, ripe fruits, balsamic and mineral. The palate is intense, round and fresh at the same time, but above all very balanced. The tannins are present but very ripe and silky.

It has a long aftertaste and a great aging potential.

Analysis

ABV: 14,50%.

Free SO₂: 18 mg/l.

Total SO₂: 40 mg/l.

Total acidity: 3.20 g/l (s.a.).

Volatile acidity: 0.77 g/l (a.ac.).

Residual sugar: 0,20 g/l.