

## Designation of Origin

Empordà

## Vintage

2017

## Ageing

24 months in Bordeaux barrels of fine American oak, the rest in bottle.

## Type of bottle

Bordelaise "Esevi", 75 cl.

## Varietals

Samsó (100%).

## Winemaking

Red winemaking, long-term maceration, controlled fermentation at 25°C..



“ The oldest vines in our vineyards give us a wine capable of expressing the full potential of our territory. ”

Delfí Sanahuja. Chief Winemaker

## Tasting Note

Cherry color of upper layer.  
The aroma reminds to red and black fruits, with a touch of aging notes. The mouthfeel is very fresh, with tannins present but well rounded. It is a wine that perfectly expresses the varietal personality and the vineyard where it comes from. .

## Analysis

ABV: 14.70% by Vol.  
Free SO<sub>2</sub>: 22 mg/l.  
Total SO<sub>2</sub>: 60 mg/l.  
Total acidity: 3.40 g/l (s.a.).  
Volatile acidity: 0.98 g/l (a.a.).  
Residual sugar: 0.10 g/l.

**Finca la Garriga**