

Designation of Origin

Empordà

Vintage

2019

Type of bottle

Bordeaux, Esevi, 75 cl.

Varietals

Cabernet Sauvignon (45%), Merlot (21%), Samsó (14%), Ull de Llebre (9%), Garnatxa Negra (8%), Monastrell (3%).

Winemaking

Temperature controlled fermentation on the skins takes place at 24°C. Medium maceration.



3 Finques

“ To create the 3 Finques, we have used the heterogeneity of our Empordà vineyards, since each of them provides something different to the wine. ”

Eduard Díaz. Winemaker.

Tasting Note

Intense cherry red colour.

On the nose there's a predominance of ripe fruit and some fine roasted notes.

In the mouth it is nice, well-balanced, with mature tannins. A long and enveloping wine, with strong personality.

Analysis

ABV: 14,20 % by Vol.

Free SO₂: 28 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.40 g/l (s.a.).

Volatile acidity: 0.56 g/l (a.a.).

Residual sugar: 0.45 g/l.