

Designation of Origin

Empordà

Vintage

2018

Ageing

16 months in Bordeaux barrels, 50% fine American oak and 50% Allier French oak. Then bottled.

Type of bottle

Bordeaux *ancienne 2*, 75 cl and magnum.

Varietals

Cabernet Sauvignon, Garnatxa Negra,
Merlot, Samsó, Syrah.

Winemaking

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



“ A complex wine that expresses the different microclimates, lands and varieties of the Empordà. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

High cherry red colour. The aroma is fruity with hints of black fruits, spicy, with balsamic notes and a roasted background.

Fresh, round, intense and balanced on the palate. It is a wine with a lot of personality and a long and pleasant aftertaste.

Analysis

ABV: 14,40% by Vol.

Contains sulphites

5 Finques