

Designation of Origin

Empordà

Vintage

2017

Ageing

Young wine.

Type of bottle

Bordeaux Terroir, white, 75 cl .

Varietals

Cabernet Sauvignon (48%), Garnatxa (39%),
Syrah (13%).

Winemaking.

Fermentation of the first must at a controlled
temperature of 15°C.



“ A structured rosé, complex,
and with personality, marked
by its Empordanian soul. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Flushed pink, bright and transparent. Red berries
aroma, with some fine herbal notes and a nice lactic
touch.

In the mouth it is mouth-watering, enveloping, round,
with a lovely persistence.

This is a well-balanced wine, with a strong personality.

Analysis

ABV: 13.50% by Vol.

Free SO₂: 18 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.60 g/l (s.a.).

Volatile acidity: 0.36 g/l (a.a.).

Residual sugar: 1,20 g/l.

Collection Rosé