

## Designation of Origin

Empordà

## Ageing

Aged for more than twelve years in *soleras* or *criaderas*

## Type of bottle

White, 37.5 cl

## Varietals

Red Garnatxa (80%), white Garnatxa (20%).

## Winemaking

Elaborated with selected grapes from old vines, harvested slightly overmature but in a good sanitary state.

After a short maceration, in order to preserve all its aromas, the must is partially fermented at a low temperature. Once the desired residual sugar content is achieved, the fermentation is stopped by adding wine alcohol until the ABV reaches 15%.



“ All here is contrast and harmony, the mellowness from the wine’s ageing glowing in the amber color, its sweetness lingering like time growing still. ”

Delfí Sanahuja. Chief Winemaker

## Tasting Note

Luminous amber colour, clean and bright. Fragrant, aromatically voluptuous. Sweet, velvety, generous in the mouth. Its taste is reminiscent of candied fruit, orange peel, nuts and spices.

## Analysis

ABV: 15% by Vol.

Total acidity: 3.30 g/l (s.a.).

Residual sugar: 130 g/l.