

Designation of Origin

Empordà

Vintage

2017

Ageing

Young Wine

Type of bottle

*Bordeaux, prestige,
white, 75 cl.*

Varietals

Samsó (48%), Merlot (33%),
Cabernet Sauvignon (12%),
Garnatxa (4%), Syrah (3%).

Winemaking

Vinification of the free run juice, slightly macerated
with the skins, at a controlled temperature of 16°C.



Rosé

“ A rosé faithful to its origins,
to enjoy anytime. ”

Delfí Sanahuja. Chief Winemaker

Tasting Note

Peachy color, enticing and bright.
Fruity aroma. Spicy, with a floral background.
In the mouth it is round, fresh, very enveloping.
This is a very well-balanced, nice, long-lasting wine.

Analysis

ABV: 13.10% by Vol.
Free SO₂: 22 mg/l.
Total SO₂: 100 mg/l.
Total acidity: 3.50 g/l (s.a.).
Volatile acidity: 0.28 g/l (a.a.).
Residual sugar: 0.34 g/l.

