

## Designation of Origin

Empordà

## Vintage

2016

## Ageing

12 months in Bordeaux barrels, 70% American oak and 30% Allier French oak second use.

## Type of bottle

Bordeaux, Esevi, 75 cl.

## Varietals

Samsó (61%), Merlot (17%),  
Cabernet Sauvignon (14%),  
Garnatxa Negra (6%), Syrah (2%).

## Winemaking

Temperature controlled fermentation on the skins takes place at 25°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.

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

In the mouth it is nice, well-balanced, with ripe tannins. It has a medium structure. A long and enveloping wine, with lots of personality.

## Analysis

ABV: 14 % by Vol.

Free SO<sub>2</sub>: 20 mg/l.

Total SO<sub>2</sub>: 95 mg/l.

Total acidity: 3.50 g/l (s.a.).

Volatile acidity: 0.72 g/l (a.a.).

Residual sugar: 0.35 g/l.

