

## Designation of Origin

Empordà

## Vintage

2016

## Ageing

12 months in second use Bordelaise-sized French barrels of Tronçais oak, rest in bottle.

## Type of bottle

Bourgogne Marquise Carree, *antique* color, 75 cl.

## Varietals

Garnatxa (100%).

## Winemaking

Vinification in red. Maceration for 19 days at a controlled temperature of 24°C, and punching the cap twice daily.



## Aires de Garbet

“ If there is a typical variety of Empordà, it is Garnacha. Planted in Garbet, it gives an expressive wine, extremely Mediterranean. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Morello cherry color with a deep robe and violet rim. It is a wine with an ample aromatic palette that brings to mind the vineyard where the grapes grow: Mediterranean herbs, red fruits and a balsamic background. The palate is fresh, intense and above all very balanced. It presents a clear varietal personality, with mature tannins, enveloping and with a silky sensation. It has a long aftertaste and has great aging potential.

## Analysis

ABV: 14,5% by vol.  
Free SO<sub>2</sub>: 19 mg/l.  
Total SO<sub>2</sub>: 50 mg/l.  
Total acidity: 3.30 g/l (s.a.).  
Volatile acidity: 0.63 g/l (a.a.).  
Residual sugar: 0,15 g/l.