

Designation of Origin

Empordà

Vintage

2018

Ageing

Young wine. 3% aged in new acacia barrels.

Type of bottle

Bordeaux *Ancienne 2*, antique colour, 75 cl and 150 cl.

Varietals

Chardonnay (70%), Sauvignon Blanc (30%).

Winemaking

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



“ A collection of aromas of the Empordà that convey elegance and freshness. ”

Delfi Sanahuja. Chief Winemaker.

Tasting Note

Bright straw-gold in colour.

Aromas of sweet fruits, reminiscent of peaches and tropical fruit. In the mouth it is round, fresh, well-balanced and enveloping.

This is an intense wine, with an expressive and very long after-taste. It stands out for its unique complexity and personality.

Analysis

ABV: 13,50 % by Vol.

Free SO₂: 19 mg/l.

Total SO₂: 80 mg/l.

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

Volatile acidity: 0.52 g/l (a.a.).

Residual sugar: 0.29 g/l.

