

# **Designation of Origin**

Empordà

### **Vintage**

2014

# **Ageing**

Nineteen months in new Bordeaux, 50% French oak barrels and 50% American fine type of barrels. Rest in bottle.

# Type of bottle

Bordelaise "Esevi", 75 cl.

#### **Varietals**

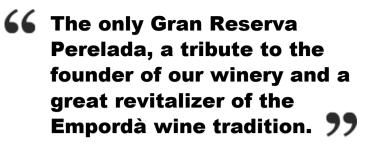
Garnacha Negra (26%), Cabernet Sauvignon (24%), Merlot (21%), Syrah (16%), Samsó (9%), Monastrell (4%).

### **Winemaking**

Red winemaking, punching the cap twice daily throughout fermentation. Maceration for 27 days at a controlled temperature of 24°C.



Reserva Especial Don Miguel Mateu



Delfí Sanahuja. Chief Winemaker.

### **Tasting Note**

Cherry red color

Aroma with hints of ripe fruits and spices, balsamic notes and a roasted background.

The palate is broad, structured and balanced. It has some tannins present but very well integrated, and the acidity gives it a lot of freshness.

It is a wine with a lot of personality and a long aftertaste.

### **Analysis**

ABV: 14.40% by Vol. Free SO<sub>2</sub>: 16 mg/l. Total SO<sub>2</sub>: 70 mg/l.

Total acidity: 3.50 g/l (s.a.). Volatile acidity: 0.86 g/l (a.a.). Residual sugar: 0,10 g/l.

