



Designation of Origin

Empordà

Vintage

2015

Ageing

18 months in new Bordeaux barrels of French Allier oak, rest in bottle.

Type of bottle

Bordelaise "Esevi", 75 cl.

Varietals

Monastrell (49%), Syrah (38%), Garnatxa Negre (13%).

Winemaking

Red winemaking, long maceration, controlled fermentation at 25°C

“ Under the “Sierra de la Albera”, the black slate reinforces the fresh, balsamic and affable character of this wine. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Ruby red color with a deep robe and magenta meniscus. The aroma recalls red fruits and balsamic notes. The palate is intense, elegant, balanced, round and expressive.

It is a wine that clearly expresses its varietal personality and that of the terroir from which it comes.

Analysis

ABV: 15.0% by Vol.

Free SO₂: 21 mg/l.

Total SO₂: 40 mg/l.

Total acidity: 3.40 g/l (s.a.).

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

Residual sugar: 0.14 g/l.