

Designation of Origin

Empordà

Vintage

2016

Ageing

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

Type of bottle

Bordelaise "Esevi", 75 cl., 150 cl., 300 cl.

Varietals

Merlot (59%), Cabernet Sauvignon (23%), Cabernet Franc (9%), Garnacha (9%).

Winemaking

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



“ An elegant and complex estate wine that has become one of the most significant references of the wine scene in our country. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Cherry red color of high layer.

Fruity aroma with a background of fine toasted and balsamic notes.

The palate is round, fleshy and structured.

The tannins are ripe and provide a rounding sensation. It has an excellent balance, and long aftertaste.

It is a wine with a marked personality revealing the single vineyard estate from which it comes. Great aging potential.

Analysis

ABV: 14.5% by Vol.

Free SO₂: 19 mg/l.

Total SO₂: 50 mg/l.

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

Volatile acidity: 0.78 g/l (a.a.).

Residual sugar: 0.20 g/l.