

## Designation of Origin

Empordà

## Vintage

2017

## Ageing

Six months in used barrels of French Allier and American oak.

## Type of bottle

Borgogne, Moss color., 75 cl.

## Varietals

Garnatxa Negra (100%).

## Winemaking

Fermentation of the first must took place at a controlled temperature of 24°C.



“ With this wine made exclusively from Garnatxa Negra we intend to show the potential that lies in this variety in the Empordà. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Red cherry colour, with violet rim.

This is a very complex wine, with red fruit notes, spices and Mediterranean herbs notes.

It clearly expresses the Garnatxa Negra varietal, rounded with a hint of fine oak ageing notes. In the mouth it is intense, fresh, silky, with ripe tannins. This is a well-balanced wine, tasty, long-lasting, with an enveloping, nice after-taste.

## Analysis

ABV: 14.90% by Vol.

Free SO<sub>2</sub>: 20 mg/l.

Total SO<sub>2</sub>: 70 mg/l.

Total acidity: 3.60 g/l (s.a.).

Volatile acidity: 0.42 g/l (a.a.).

Residual sugar: 0.40 g/l.

# Només Garnatxa Negra