

Designation of Origin

Empordà

Vintage

2017

Ageing

14 months in second use Bordelaise-sized French barrels of Tronçais oak, rest in bottle.

Type of bottle

Bourgogne Marquise Carree, *antique* color, 75 cl.

Varietals

Garnacha (100%).

Winemaking

Vinification in red. Maceration for 19 days at a controlled temperature of 24°C, and punching the cap twice daily.

Limited Production

4.441 bottles.



“ If there is a typical variety of Empordà, it is Garnacha. Planted in Garbet, it gives an expressive wine, extremely Mediterranean. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Morello cherry color with a deep robe and violet rim. It is a wine with an ample aromatic palette that brings to mind the vineyard where the grapes grow: Mediterranean herbs, red fruits and a balsamic background. The palate is fresh, intense and above all very balanced. It presents a clear varietal personality, with mature tannins, enveloping and with a silky sensation. It has a long aftertaste and has great aging potential.

Analysis

ABV: 14,50% by vol.
Free SO₂: 19 mg/l.
Total SO₂: 60 mg/l.
Total acidity: 3.20 g/l (s.a.).
Volatile acidity: 0.57 g/l (a.a.).
Residual sugar: 0,10 g/l.