

## Designation of Origin

Empordà

## Vintage

2016

## Ageing

18 months in Bordeaux barrels, 50% French Allier oak and 50% in fine American oak.  
The rest in bottle

## Type of bottle

Bordelaise "Esevi", 75 cl.

## Varietals

Cabernet Sauvignon (32%), Garnacha negra (23%), Merlot (24%), Syrah (10%), Samsó (8%), Monastrell (3%).

## Winemaking

Red winemaking, long maceration, controlled fermentation at 24°C



“ A wine created in 1969 as a small tribute to a great union. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Dark cherry red color.  
Rich aroma with hints of red fruits and spices, balsamic notes and a roasted background.  
The palate is vibrant and round, well-structured and balanced.  
The tannins are present but very well integrated, and the acidity provides it with a good aging capacity.

## Analysis

ABV: 14.0% 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: 0.82 g/l (a.a.).  
Residual sugar: 0.30 g/l.

## Special Selection Balduino y Fabiola