

Designation of Origin

Empordà

Vintage

2020

Ageing

Young wine. 10% raised in new acacia barrels.

Type of bottle

Bordeaux *Ancienne 2*, antique colour.

Varietals

Chardonnay (81%), Sauvignon Blanc (19%).

Winemaking

Vinification of the free-run must at a controlled temperature of 15°C.



“ A collection of aromas of the Empordà that convey elegance and freshness. ”

Delfi Sanahuja. Chief Winemaker.

Tasting Note

Bright straw yellow color.

Aroma with sweet fruit expression, reminiscent of peach and banana, with a slight touch of wood. The mouthfeel is round, fresh, balanced and enveloping. It is an intense and complex wine with a long and expressive final. Its complexity and unique personality stand out.

Analysis

ABV: 12,90 % by Vol.

Free SO₂: 28 mg/l.

Total SO₂: 120 mg/l.

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

Volatile acidity: 0.34 g/l (a.a.).

Residual sugar: 0.20 g/l.

