

Designation of Origin

Empordà

Vintage

2016

Ageing

17 months in Bordelaise-size barrels of fine American oak, rest in bottle.

Type of bottle

Bordelaise "Esevi", 75 cl.

Varietals

Samsó (100%).

Winemaking

Black elaboration, long-term maceration, controlled fermentation at 25°C..



“ **The oldest vines in our vineyards give us a wine capable of expressing the full potential of our territory.** ”

Delfí Sanahuja. Chief Winemaker

Tasting Note

Cherry color of upper layer.
The aroma reminds to red and black fruits, with a touch of aging notes. The mouthfeel is very fresh, with tannins present but well rounded. It is a wine that perfectly expresses the varietal personality and the vineyard where it comes from. .

Analysis

ABV: 14.50% by Vol.
Free SO₂: 20 mg/l.
Total SO₂: 60 mg/l.
Total acidity: 3.70 g/l (s.a.).
Volatile acidity: 0.92 g/l (a.a.).
Residual sugar: 0.10 g/l.

Finca la Garriga