

Designation of Origin

Empordà

Vintage

2017

Ageing

16 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 (27%), Merlot (22%), Samsó (14%), Syrah (3%), Monastrell (2%).

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 deep ruby red
Rich aroma with hints of red fruits, 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: 15.0% by Vol.
Free SO₂: 19 mg/l.
Total SO₂: 60 mg/l.
Total acidity: 3.50 g/l (s.a.).
Volatile acidity: 0.92 g/l (a.a.).
Residual sugar: 0.20 g/l.

Special Selection Balduino y Fabiola