

## Designation of Origin

Empordà

## Vintage

2021

## Ageing

Young wine. 12% raised in new acacia barrels of the 2020 vintage.

## Type of bottle

Bordeaux *Ancienne* 2, antique colour.

## Varietals

Chardonnay (65%), Sauvignon Blanc (35%).

## 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 SO<sub>2</sub>: 18 mg/l.

Total SO<sub>2</sub>: 90 mg/l.

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

Volatile acidity: 0.36 g/l (a.a.).

Residual sugar: 0.26 g/l.

## Collection Blanc

