

Designation of Origin

Empordà

Vintage

2016

Ageing

18 months in new Bordeaux barrels of Allier French oak, rest in bottle.

Type of bottle

Bordalesa "Esevi", 75 cl. and Magnums.

Varietals

Cabernet Sauvignon (65%), Garnatxa Negra (35%).

Winemaking

Red winemaking, with long maceration, and controlled fermentation at 25°C.



Gran Claustro

“ With this wine we began to demonstrate the potential of the Empordà. It was the nineties. Suddenly, our area received attention and the expectations in relation to each vintage were growing. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

High layer ruby color. Aroma of ripe fruits in perfect harmony with the fine aging notes and a spicy background. The palate is opulent yet fresh, enveloping, with ripe tannins that make it silky. It is a very elegant, balanced, long wine with personality and a very good aging capacity.

Analysis

ABV: 14.20% by Vol.
Free SO₂: 15 mg/l.
Total SO₂: 50 mg/l.
Total acidity: 3.30 g/l (s.a.).
Volatile acidity: 0.67 g/l (a.a.).
Residual sugar: 0.20 g/l.

