

Designation of Origin

Empordà

Vintage

2022

Ageing

Young wine. 4% raised in new acacia barrels of the 2021 vintage.

Type of bottle

Bordeaux *Ancienne 2*, antique colour.

Varietals

Chardonnay (55%), Sauvignon Blanc (45%).

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: 13 % by Vol.

Free SO₂: 17 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.20 g/l (s.a.).

Volatile acidity: 0.22 g/l (a.a.).

Residual sugar: 0.20 g/l.

Collection Blanc