

Designation of Origin

Empordà

Vintage

2015

Ageing

12 months in Bordeaux barrels, 70% American oak and 30% Allier French oak second use.

Type of bottle

Bordeaux, Esevi, 75 cl.

Varietals

Samsó (30%), Garnatxa (27%),
Cabernet Sauvignon (20%),
Merlot (18%), Syrah (5%).

Winemaking

Temperature controlled fermentation on the skins takes place at 25°C. Medium maceration.



3 Finques

“ To elaborate the 3 Finques, we have used the heterogeneity of our Empordà vineyards, since each of them provides something different to the wine. ”

Eduard Díaz. Winemaker.

Tasting Note

Intense cherry red.

On the nose there's a predominance ripe fruit and some fine ageing notes.

In the mouth it is nice, well-balanced, with ripe tannins. It has a medium structure. A long and enveloping wine, with lots of personality.

Analysis

ABV: 14.50% by Vol.

Free SO₂: 21 mg/l.

Total SO₂: 90 mg/l.

Total acidity: 3.30 g/l (s.a.).

Volatile acidity: 0.76 g/l (a.a.).

Residual sugar: 0.60 g/l.