

Designation of Origin

Empordà

Vintage

2020

Ageing

Twelve months in new Bordalesas barrels of 300 liters of French oak Allier. The rest in bottle.

Varietals

Syrah
Garnatxa negra

Winemaking

The grapes are hand-picked on the selection table, with two pumping-overs per day.

Long maceration at a controlled temperature of 24°C.



“ **Special edition, produced to revitalise the winemaking tradition** ”

Delfi Sanahuja. Winemaker.

Tasting Note

Deep cherry colour with a violet rim.

It is a wine with a wide range of aromas.

In the mouth it is very fresh, enveloping and balanced.

It has a clear Mediterranean style, with ripe, enveloping tannins and a silky sensation.

It is an elegant wine, with a long aftertaste and great ageing potential.

Analysis

ABV: 14.00 %

Contains sulphites

Centenari
1923 - 2023