

Designation of Origin

Empordà

Vintage

2019

Ageing

Young wine with a touch of wood, 10% of the rosé wine has aged in French oak barrels.

Type of bottle

Bordeaux Terroir, white, 75 cl.

Varietals

Cabernet Sauvignon (81%), Samsó (10%), Merlot (9%).

Winemaking.

Fermentation of the first must at a controlled temperature of 15°C.



“ A structured rosé, complex, and with personality, marked by its Empordanian soul. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Bright salmon pink color. Red berries aroma, with some fine herbal notes and a nice lactic touch.

In the mouth it is mouth-watering, enveloping, round, with a lovely persistence.

This is a well-balanced wine, with a strong personality.

Analysis

ABV: 13.50% by Vol.

Free SO₂: 19 mg/l.

Total SO₂: 90 mg/l.

Total acidity: 3.50 g/l (s.a.).

Volatile acidity: 0.42 g/l (a.a.).

Residual sugar: 1,80 g/l.

Collection Rosé