



## Designation of Origin

Empordà

## Vintage

2017

## Ageing

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

## Type of bottle

Bordelaise "Esevi", 75 cl.

## Varietals

Syrah (65%), Monastrell (35%).

## Winemaking

Red winemaking, long maceration, controlled fermentation at 25°C

“ Under the “Sierra de la Albera”, the black slate reinforces the fresh, balsamic and affable character of this wine. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Cherry red color and magenta meniscus.

The aroma recalls red fruits and balsamic notes

The palate is intense, elegant, balanced, round and expressive.

It is a wine that clearly expresses its varietal personality and that of the terroir from which it comes.

## Analysis

ABV: 15.10% by Vol.

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

Free SO<sub>2</sub>: 20 mg/l.

Total SO<sub>2</sub>: 60 mg/l.

Residual sugar: 0.15 g/l.

Volatile acidity: 0.92 g/l (a.a.).