

Designation of Origin

Empordà

Vintage

2015

Ageing

18 months in Bordelaise-size barrels of fine American oak, rest in bottle.

Type of bottle

Bordelaise "Esevi", 75 cl.

Varietals

Samsó (100%).

Winemaking

Red winemaking, with controlled fermentation at 25°C.



“ **The oldest vines in our vineyards give us a wine capable of expressing the full potential of our territory.** ”

Delfí Sanahuja. Chief Winemaker

Tasting Note

Intense cherry color.

The aroma is reminiscent of red and black berries, with a hint of vanilla and spice.

The palate is very fresh, with tannins present but very round.

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

Analysis

ABV: 13.50% by Vol.

Free SO₂: 20 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.60 g/l (s.a.).

Volatile acidity: 0.82 g/l (a.a.).

Residual sugar: 0.25 g/l.

Finca la Garriga