

## Designation of Origin

Empordà

## Vintage

2021

## Ageing

Young wine.

## Type of bottle

Burgundy, moss colour, 75 cl.

## Varietals

Garnatxa Roja (63%), Macabeu (20%), Garnatx Blanca (17%).

## Elaboración

Vinification of the free-run must at a controlled temperature of 15°C..



**Inspirador**

“ The Empordà has always been a source of inspiration for artists, and this wine is a tribute to a land that inspires us. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting note

Straw yellow colour with golden hues. Intense aroma of sweet fruit with fine spicy notes. In the mouth it is full-bodied, fatty, enveloping, with a very lively acidity. It is a balanced, persistent wine with a pleasant finish. It has a unique, different and very defined personality, thanks to the Garnatxa Roja variety.

## Analysis

ABV: 13.60% by Vol.  
Free SO<sub>2</sub>: 18 mg/l.  
Total SO<sub>2</sub>: 80 mg/l.  
Total acidity: 3.80 g/l (s.a.).  
Volatile acidity: 0.25 g/l (a.a.).  
Residual sugar: 0.11 g/l.