

Designation of Origin

Empordà

Vintage

2022

Ageing

Young wine.

Type of bottle

Burgundy, moss colour, 75 cl.

Varietals

Garnatxa Blanca (40%),
Sauvignon blanc (37%), Garnatxa Roja (23%).

Elaboración

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



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

Delfi Sanahuja. Chief Winemaker.

Tasting note

Moss color.

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% by Vol.

Free SO2: 24 mg/l.

Total SO2: 90 mg/l.

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

Volatile acidity: 0.28 g/l (a.a.).

Residual sugar: 0.70 g/l.