

Designation of Origin

Empordà

Vintage

2022

Ageing

Youthful wine.

Type of bottle

Burgundy wither, 75 cl.

Vegan Certificate

European Vegetarian Union

Varietals

Garnatxa Negra (76%), Ull de llebre (24%).

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

Light salmon pink colour.

Aroma of citrus fruits, spices and floral notes.

On the palate it is round, fresh, balanced and with a long, pleasant finish.

It is a complex wine with a lot of varietal personality.

Analysis

ABV: 13 % by Vol.

Free SO₂: 17 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.40 g/l (s.a.).

Volatile acidity: 0.20 g/l (a.a.).

Residual sugar: 0.25 g/l.

