

Designation of Origin

Empordà

Vintage

2022

Ageing

Three months in used barrels of French Allier and American oak.

Type of bottle

Borgogne, Moss color., 75 cl.

Vegan Certificate

European Vegetarian Union

Varietals

Garnatxa Negra (100%).

Winemaking

Fermentation of the first must took place at a controlled temperature of 24°C.



“ With this wine made exclusively from Garnatxa Negra we intend to show the potential that lies in this variety in the Empordà. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Red cherry colour, with violet rim.

This is a very complex wine, with red fruit notes, spices and Mediterranean herbs notes.

It clearly expresses the Garnatxa Negra varietal, rounded with a hint of fine oak ageing notes. In the mouth it is intense, fresh, silky, with ripe tannins. This is a well-balanced wine, tasty, long-lasting, with an enveloping nice after-taste.

Analysis

ABV: 14 % by Vol.

Free SO₂: 15 mg/l.

Total SO₂: 70 mg/l.

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

Volatile acidity: 0.35 g/l (a.a.).

Residual sugar: 0.40 g/l.

Només Garnatxa Negra

