

#### **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**

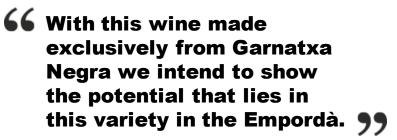
Garnatxa Negra (100%).

## Winemaking

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



Només Garnatxa Negra



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  $SO_2$ : 15 mg/l. Total  $SO_2$ : 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.



