

Designation of Origin

Empordà

Vintage

2022

Ageing

Young wine. Aging in concrete tanks.

Type of bottle

Essentia Antico, moss-colored, 75 cl.

Varietals

White Grenache, Sauvignon Blanc.

Winemaking

Fermentation of the free-run juice at a controlled temperature of 15° C.



“A fitting gift for all of our guests: a wine for all seasons that keeps conversation flowing at our tables”

Delfí Sanahuja. Chief winemaker.

Tasting Note

Bright straw yellow color. Aromas layered with hints of sweet stone fruit, herbal notes and a floral touch in the background.

The palate is round, fresh, balanced and enveloping.

It is an intense, complex wine with a very long and expressive finish and a unique personality that make it truly memorable.

Analysis

ABV: 13.50 %.

Contains sulphites



Obsequi