

Designation of Origin

Empordà

Vintage

2017

Type of bottle

Bordeaux, Esevi, 75 cl.

Varietals

Cabernet Sauvignon (32%), Merlot (24%), Garnatxa Negra (20%), Samsó (16%), Syrah (6%), Monastrell (2%).

Winemaking

Temperature controlled fermentation on the skins takes place at 25°C. Medium maceration.



3 Finques

“ To create the 3 Finques, we have used the heterogeneity of our Empordà vineyards, since each of them provides something different to the wine. ”

Eduard Díaz. Winemaker.

Tasting Note

Intense cherry red.

On the nose there's a predominance ripe fruit and some fine ageing notes.

In the mouth it is nice, well-balanced, with ripe tannins. It has a medium structure. A long and enveloping wine, with lots of personality.

Analysis

ABV: 14 % by Vol.

Free SO₂: 22 mg/l.

Total SO₂: 95 mg/l.

Total acidity: 3.30 g/l (s.a.).

Volatile acidity: 0.56 g/l (a.a.).

Residual sugar: 0.75 g/l.

