

## Designation of Origin

Empordà

## Vintage

2017

## Ageing

16 months in Bordeaux barrels, 50% fine American oak and 50% Allier French oak. Then bottled.

## Type of bottle

Bordeaux *ancienne 2*, 75 cl and magnum.

## Varietals

Cabernet Sauvignon (32%), Garnacha Negra (27%), Merlot (22%), Samsó (14%).

## Winemaking

Red winemaking method, long maceration, controlled fermentation at 25°C.



“ A complex wine that expresses the different microclimates, lands and varieties of the Empordà. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Deep cherry red colour. Its aroma is reminiscent of red fruits and spices, with some balsamic notes and a toasted background. In the mouth it is fresh, well-structured and balanced. Its tannins are present but well integrated. This is a wine with a great personality and a long after-taste.

## Analysis

ABV: 15,0% by Vol.  
Free SO<sub>2</sub>: 22 mg/l.  
Total SO<sub>2</sub>: 60 mg/l.  
Total acidity: 3.50 g/l (s.a.).  
Volatile acidity: 0,92 g/l (a.a.).  
Residual sugar: 0.20 g/l.

# 5 Finques Reserva

