



#### BASIC DATA

Area or Designation of Origin: Somontano

Barbastro – Huesca - Spain

Type of wine: Red Reserva 2019

Grape varieties: Cabernet Sauvignon, Merlot and Moristel.

#### TECHNICAL CHARACTERISTICS

Alcohol Content: 15% vol.

Total Acidity: 6,3 g/l tartaric.

pH: 3.4

Residual Sugar: 4 g/l

Allergens: Contains Sulfites

#### VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region. Pagos de Lazán.

Number of hectares: 70 hectares.

Average vineyard age: 20 years old.

Yield: 4,000 kg/hectare.

Specific soil type: loam soil with a considerable amount of silt but with minimal depth due to the proximity of sandstone rock horizons. It is a mountainous region with parcels in terraces.

Pruning: Vine trellis system, cordon pruning to 3 spurs per arm and 2 buds per spur.

Specific microclimate: The contrast between summer-winter temperatures and day-night favours the ripening cycle. Highest area of the traditional Somontano wine region.

Harvest style: Mechanised for the non-native varieties and Manual for the native varieties.

#### VINIFICATION

Tanks: Stainless steel

Fermentation under temperature control at 25 °C, rising to 28 °C towards the end of fermentation. **Duration:** 12–14 days.

Each variety is vinified separately. Gentle extraction is achieved through frequent, low-volume pump-overs.

#### AGING

Aged in new American and French oak barrels for 12 to 14 months. Bottle ageing is determined by tasting. The total ageing period, combining time in barrel and bottle, extends for a minimum of 36 months to achieve full harmony and refinement of the wine.

Type of cask: 225L American and French oak

#### FORMAT

75 cl. bottles in boxes of 6

1,5 L. bottles in boxes of 6

#### TASTING NOTES

👁️ **APPEARANCE:** Intense garnet colour with brick-hued rim.

👃 **NOSE:** Balsamic and spicy notes with blackcurrant, pepper, clove and coffee.

👅 **PALATE:** Flavourful and smooth, offering a nuanced interplay between fruit and structure, with notable complexity.

🍷 **FOOD PAIRINGS:** Roast lamb, red meats and aged cheeses.



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