



BASIC FACTS

Designation of origin: Somontano

Young white 2023

Grapes: Chardonnay and Gewürztraminer

ANALYTICAL CHARACTERISTICS

Alcohol content: 13.5 % vol.

Total acidity: 5.51 g/l

pH: 3,46

Residual sugar: 3 g/L

Allergens: contains sulphites

VINEYARDS AND GRAPE PICKING

Vineyard: the most traditional vineyard in Somontano, locations between Barbastro and Salas.

Number of hectares: 100 hectares.

Average age of vineyard: 7–15 years.

Yield: 5,000 kg/hectare.

Specific soil type: chalky soil over loam or sand horizons for Chardonnay and deep clay soils in valley areas for Gewürztraminer.

Vine training: vines on trellises and Royat training with 3 spurs per arm and 3 buds per spur.

Specific microclimate: the contrast in temperatures between summer and winter, night and day, favours aging cycles.

Type of harvesting: mechanical.

VINIFICATION

The first crucial step to achieving top quality in white wines is defining the moment to pick the grapes, depending on their aroma. Avoiding oxidation, very gentle pressing and cleaning the must so that it ferments crystal-clear all help add finesse and elegance. Aging on lees provides creaminess and aromatic complexity.

FORMAT

Box of six 75cl. bottles.

TASTING NOTES

- 👁️ APPEARANCE: brilliant pale yellow with green tones.
- 👃 NOSE: highly aromatic, floral, citric and fruity.
- 👄 MOUTH: soft and creamy, very refined and flavoursome.
- 🍷 PAIRING: full-fat cheese, fish, shellfish and vegetable puff-pastry pies.



BARBADILLO
DESDE 1821

BODEGA PIRINEOS

