



BASIC DETAILS

Denomination of Origin Somontano

Young red 2024

Grape varieties: Merlot, Garnacha Tinta and Moristel.

ANALYTICAL CHARACTERISTICS

Alcohol content: 13,5%

Total acidity: 5,2 g/l tartaric acid

pH: 3,43

Residual sugar: 3,5 g/l

Allergens: Contains sulphites

VINES AND HARVEST

Vineyard: Selection of different plots in the Somontano wine region, between Salas and Barbastro.

Number of Hectares: 100 Hectares.

Average vineyard age: 10 years.

Yield: 4,500 kg/hectare.

Specific soil type: Loam soils with good depth and limestones for the Cabernet grapes. Soils at the foot of the mountain for the Moristel grapes. Poor sloped soils for the Garnacha grapes.

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

Specific microclimate: The contrast between summer-winter temperatures and day-night favours the ripening cycle.

Harvest style: Mechanised. Vineyard parcels selected based on their potential and equilibrium. Harvested in the aromatic window for fresh fruit.

PRODUCTION

The three grape varieties are harvested in a manner which favours the fruit rather than the quantity. We use carefully selected native yeast that allows for the full expression of the Somontano to come through. The wine is fermented at a moderate temperature to conserve the fruity sensation. We gently macerate the grapes to be able to produce well-balanced and pleasant wines.

FORMAT

Box of 6x75 cl bottles

Box of 6x150cl bottles

TASTING NOTES

👁️ **APPEARANCE:** Intense red colour. With violet tones.

👃 **NOSE:** Great expressivity, strawberry, raspberry, red and black fruits, sweet spices, pepper.

👅 **PALATE:** Very expressive, juicy, fruity and flavoursome. Smooth and creamy. Great aromatic persistence on the palate.

🍽️ **FOOD PAIRINGS:** This wine goes well with a wide range of dishes including tapas, cold-meats and cheeses, as well as stews and Italian and Mediterranean cuisine.



BARBADILLO
DESDE 1821

BODEGA PIRINEOS