



# Pirineos

## BASIC FACTS

Designation of origin: Somontano  
Type of wine: rosé 2020  
Grape varieties: Merlot and Cabernet

## ANALYTICAL CHARACTERISTICS

Alcohol content: 13.5 % vol.  
Total acidity: 5.09 g/l tartaric acid  
pH: 3.04  
Residual sugar: 2.2 g/l  
Allergens: contains sulphites

## VINEYARDS AND GRAPE PICKING

Vineyard: traditional Somontano vineyard.  
Number of hectares: 25 hectares.  
Age of vineyard: 10–15 years.  
Yield: 4,000 kg/hectare.  
Specific soil type: loam with good depth and marl.  
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

Vats: stainless steel, and partially fermented in wood.  
Temperature: 17 °C.  
Time: 10 days.

## AGEING

Winemaking process: the perfect blend of the varieties and the contribution of a month in wood for the Cabernet variety strengthens fruitiness and volume in the mouth.

## FORMAT

Box of six 75cl. bottles.

## TASTING NOTES

- 👁️ **APPEARANCE:** intense strawberry colour.
- 👃 **NOSE:** fruity and floral aromas – violets, fresh mint and a hint of vanilla.
- 👄 **MOUTH:** fruity and complex. Full meaty palate, sweetness and fresh acidity.
- 🍷 **PAIRING:** bluefin tuna, rice, fish casseroles and tomato-based dishes.



**BARBADILLO**  
DESDE 1821

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