



BASIC DATA

Area or Designation of Origin: Somontano

Type of wine: Young white 2022

Grape varieties: Chardonnay, Gewürztraminer and Macabeo.

TECHNICAL CHARACTERISTICS

Alcohol Content: 13% vol.

Total Acidity: 5.66 g/l

pH: 3.45

Residual Sugar: 1.5 g/l

Allergens: Contains Sulphites

VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region, plots between Barbastro and Salas.

Number of hectares: 100 hectares.

Average vineyard age: 7-15 years old.

Yield: 5,000 kg/hectare.

Specific soil type: Calcareous-loam soil on marl and sandstone horizons.

Pruning: Trellis driving system and 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.

VINIFICATION

Tanks: Stainless steel

Fermentation: Controlled temperature at 16-18°C.

Duration: 7-10 days.

Production process: Pre-fermentation cold maceration for several hours. The Saignée method is used followed by fermentation at a controlled temperature.

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

👁 APPEARANCE: Bright pale yellow and very light

👃 NOSE: Pleasant, citrus and refreshing

👅 PALATE: Thanks to its smooth palate it is very appetising and easy to drink.

🍷 FOOD PAIRINGS: Fatty cheeses, fried fish, vegetable pastries



BARBADILLO
DESDE 1821

BODEGA  **PIRINEOS**