



BASIC DATA

Designation of Origin: Somontano

Type of wine: Young white 2023

Grape varieties: Sauvignon Blanc and Chardonnay,

TECHNICAL CHARACTERISTICS

Alcohol Content: 13,5% vol.

Total Acidity: 5.8 g/l

pH: 3.33

Residual Sugar: 3.5 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: 50 hectares.

Average vineyard age: 10 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.

Type of harvesting: Mechanical

VINIFICATION

Tanks: Stainless steel

Fermentation: Controlled temperature at 16-18°C.

Duration: 7-10 days.

Production process: Direct pressing. Gentle handling of the musts to prevent oxidations and careful cleaning to achieve clarity and aromatic intensity.

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

- 👁 APPEARANCE: Pale yellow with bright greenish hues.
- 👃 NOSE: Crisp, citrusy and fruity. Notes of white flowers, citrus and stone fruits.
- 👅 PALATE: Smooth, fresh, with an intense aromatic persistence.
- 👤 FOOD PAIRINGS: rich cheeses, fish, rice dishes and seafood.



BARBADILLO
DESDE 1821

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