



BASIC DATA

Designation of Origin: Somontano
Type of wine: Young white 2025
Grape varieties: Sauvignon Blanc and Chardonnay,

TECHNICAL CHARACTERISTICS

Alcohol Content: 13,5% vol.
Total Acidity: 5,3 g/l
pH: 3,53
Residual Sugar: 0,8 g/l
Allergens: Contains Sulfites

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

BODEGA  **PIRINEOS**