



Designation of origin: Somontano  
Type of wine: young rosé 2022  
Grape varieties: Cabernet and Merlot

#### **ANALYTICAL CHARACTERISTICS**

Alcohol content: 13.5 % vol.

Total acidity: 5.29g/l

pH: 3.10

Residual sugar: 8.4 g/l

**Allergens: contains sulphites**

#### **VINEYARDS AND GRAPE PICKING**

Vineyard: the most traditional Somontano vineyard, locations between Barbastro and Salas.

Number of hectares: 125 hectares.

Average age of vineyard: 7-15 years.

Yield: 5,000 kg/hectare.

Specific soil type: chalky loam over layers of lime-rich mud or sandstone.

Vine training: vines on trellises and Royat training with 3 spurs per arm and 2 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.

Fermentation: controlled temperature of 18 °C.

Time: 15 days.

Winemaking process: pre-fermentation maceration for a few hours.

Subsequent bleeding and fermentation at a controlled temperature.

#### **FORMAT**

Box of six 75cl. bottles.

#### **TASTING NOTES**

👁 APPEARANCE: intense carmine pink with violet hues typical of its youth.

👃 NOSE: intense aromas of red fruit.

👄 MOUTH: mild, creamy with slight acidity.

👤 PAIRING: pasta, rice dishes, cold meats and sausages.



**BARBADILLO**  
DESDE 1821

**BODEGA**  **PIRINEOS**