



Designation of origin: Somontano
Type of wine: young rosé 2024
Grape varieties: Cabernet and Tempranillo

ANALYTICAL CHARACTERISTICS

Alcohol content: 13.5 % vol.

Total acidity: 5,27g/l

pH: 3,21

Residual sugar: 0,74 g/l

Allergens: contains sulphites

VINEYARDS AND GRAPE PICKING

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

Number of hectares: 75 hectares.

Average age of vineyard: 12 years.

Yield: 5,200 kg/hectare.

Specific soil type: chalky loam soils over layers of 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: at a controlled temperature of 16 °C for 10 days.

Time: 15 days.

Winemaking process: pre-fermentation maceration for a few hours. Direct pressing with gentle extraction to achieve intense, fine, and balanced rosés."

FORMAT

Box of six 75cl. bottles.

TASTING NOTES

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

👃 **NOSE:** intense aromas of red fruits, red licorice, strawberries and flowers.

👤 **MOUTH:** Silky, creamy with a slight acidity.

🍷 **PAIRING:** pasta, rice dishes, cured meats and cold cuts.



BARBADILLO
DESDE 1821

BODEGA  **PIRINEOS**