



Protected designation of origin: Somontano
Type of wine: young red 2022
Grape varieties: Cabernet, Merlot and Tempranillo

ANALYTICAL CHARACTERISTICS

Alcohol content: 13 % vol.
Total acidity: 5.22 g/l tartaric acid
pH: 3.42
Residual sugar: 2.39 g/l

Allergens: contains sulphites

VINEYARDS AND GRAPE PICKING

Vineyard: the most traditional Somontano vineyard, locations between Barbastro and Salas.
Number of hectares: 150 hectares.
Average age of vineyard: 7-15 years.
Yield: 4,500 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 3 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 25 °C.
Time: 4-6 days.
Winemaking process: traditional fermentation with short maceration at a mild temperature.

FORMAT

Box of six 75cl. bottles.

TASTING NOTES

- APPEARANCE: deep red-cherry colour, light.
- NOSE: fresh aroma of blackcurrant, cherries and mint.
- MOUTH: very fruity with lots of youthful nuances.
- PAIRING: pastas, pulses, tapas, cheeses and sausages.



BARBADILLO
GRUPO BODEGA

BODEGA PIRINEOS