



Protected designation of origin: Somontano
Type of wine: young red 2023
Grape varieties: Cabernet, Merlot and Tempranillo

ANALYTICAL CHARACTERISTICS

Alcohol content: 13.5 % vol.
Total acidity: 5.04 g/l tartaric acid
pH: 3.45
Residual sugar: 4.03 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
DESDE 1821

BODEGA PIRINEOS