



Protected designation of origin: Somontano  
Type of wine: young red 2024  
Grape varieties: Cabernet, Merlot and Tempranillo

#### **ANALYTICAL CHARACTERISTICS**

Alcohol content: 13.5 % vol.  
Total acidity: 5.19 g/l tartaric acid  
pH: 3.42  
Residual sugar: 4.56 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**