



#### **BASIC DETAILS**

Denomination of Origin Somontano.

Type of wine: Young white 2023.

Varieties: 100% Gewürztraminer.

#### **ANALYTICAL CHARACTERISTICS**

Alcohol content: 13.5 %

Total acidity: 5.85 g/l tartaric acid.

pH: 3.38

Residual sugar: 2 g/L

Allergens: Contains sulphites.

#### **VINES AND HARVEST**

Vineyard: El Poyad plot on the banks of the River Vero.

Number of Hectares: 10 Hectares.

Average vineyard age: 17 years.

Yield: 6,000 kg/hectare.

Specific soil type: Riparian soil with abundant gravel, sand and silt.

Pruning: Trellis driving system and cordon pruning to 3 spurs per arm and 2 buds per spur.

Specific microclimate: The contrast between summer-winter temperatures and day-night favours the ripening cycle.

Harvest style: Mechanised.

#### **VINIFICATION**

Tanks: Stainless steel.

Fermentation: Temperature controlled at 18°C.





Duration: 10 days.

Production process: Light maceration of the must with the grape skin. Fermentation at moderate temperatures to prevent the amylic aromas of fermentation from overpowering the varietal character. The Gewürztraminer variety from the Somontano wine region has its own unique personality which is characterised by the good ripeness of the fruit. Held on the lees for two months.

#### **FORMAT**

Box of 6 x 75cl bottles.

#### **TASTING NOTES**

-  **APPEARANCE:** Pale yellow colour with greenish tones.
-  **NOSE:** Citrus fruits, flowers, roses, spices such as ginger.
-  **PALATE:** Juicy, long and balanced. Aromatic persistence on the palate.
-  **FOOD PAIRINGS:** Indian food, seafood, sushi and sashimi, fatty cheeses.



**BARBADILLO**

DESDE 1821

**BODEGA PIRINEOS**

