



#### **BASIC DATA**

Area or Designation of Origin: Somontano

Type of wine: Young red 2023 – Limited Edition: 5.000 bottles

Grape varieties: 100% Moristel.

#### **TECHNICAL CHARACTERISTICS**

Alcohol Content: 12.5% vol.

Total Acidity: 6.5 g/l

pH: 3.4

Residual Sugar: 3.2 g/l

Allergens: Contains Sulfites

#### **VINEYARDS AND HARVEST**

Vineyard: The most traditional vineyard in the Somontano wine region.

Number of hectares: 22 hectares.

Average vineyard age: 18 years old.

Yield: 4,400 kg/hectare.

Specific type of soil: silt loam soils, medium depth (around 60 cm) Marl and sandstone rocks in the subsoil. Calcareous soils with carbonate percentage higher than 30% and pH greater than 8. Generally on slopes or elevated plains. Between 400 and 600 metres in altitude.

Pruning: Vine trellis system, cordon pruning to 4-5 spurs per arm and 1-3 buds per spur.

Specific microclimate> rainfall of 300 to 400 millimetres per year, concentrated in spring and autumn. Strong day-night temperature gradients during the ripening period favour the good preservation of the varietal aromas.

Harvest style: Manual. Grouping of vineyard parcels depending on their potential and harvests in the aromatic window for fresh fruit.

#### **VINIFICATION**

Tanks: Stainless steel

Fermentation: Temperature controlled at 25°C

Duration: 5 days.

Native yeast selected from our land.

Production Unclarified and unfiltered wine to allow for the full expression of the Moristel variety to come through, not aged in wood. Totally natural.

#### **FORMAT**

75 cl. bottles in boxes of 6

#### **TASTING NOTES**

👁️ **APPEARANCE:** Very bright, with an intense red color due to its varietal characteristics of low Ph.

👃 **NOSE:** Clean aroma of red and black fruits such as plum or redcurrant. Candied fruit.

👅 **PALATE:** Stimulating, with a fresh acidity that makes it very palatable. Soft and meaty, with lost of fruit and high aromatic persistence.

🍷 **FOOD PAIRINGS:** Spinn dishes, blue fish, cheeses and Italian food.



**BARBADILLO**  
DESDE 1821

**BODEGA**  **PIRINEOS**