



#### BASIC DATA

Area or Designation of Origin: Somontano

Type of wine: Red Crianza 2018

Grape varieties: Cabernet Sauvignon, Tempranillo and Merlot.

#### TECHNICAL CHARACTERISTICS

Alcohol Content: 13,5% vol.

Total Acidity: 5,65 g/l

pH: 3.40

Residual Sugar: 5,3 g/l

Allergens: Contains Sulfites

#### VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region, between Salas Altas and Salas Bajas.

Number of hectares: 80 hectares.

Average vineyard age: 10-45 years old

Yield: 4,000 kg/hectare.

Specific soil type: Loam soils with good depth and limestones.

Pruning: Vine trellis system, cordon pruning to 3 spurs per arm and 3 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 25°C

Duration: 7-10 days.

Process: Each variety is produced separately. Gentle extraction with frequent low-volume pump overs

#### AGING

Aging in new American and French oak barrels for 12 months.

Type of cask: 225L American and French oak

#### FORMAT

75 cl. bottles in boxes of 6

1,5 L. bottles in boxes of 6

5 L. bottle in boxes of 1

#### TASTING NOTES

👁️ APPEARANCE: Intense ripe cherry colour.

👃 NOSE: Ripe fruit, oak aging aromas.

👅 PALATE: Tasty, intense fruit, woody sweetness.

🍷 FOOD PAIRINGS: Meat stews, cured meats.



**BARBADILLO**  
DESDE 1821

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