



BASIC DATA

Area or Designation of Origin: Somontano
Barbastro – Huesca - Spain
Type of wine: Red Reserva 2016
Grape varieties: Cabernet Sauvignon, Merlot and Moristel.

TECHNICAL CHARACTERISTICS

Alcohol Content: 14% vol.
Total Acidity: 5 g/l
pH: 3.22
Residual Sugar: 2,56 g/l
Allergens: Contains Sulfites

VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region.
Pagos de Lazán.
Number of hectares: 70 hectares.
Average vineyard age: 20 years old.
Yield: 4,000 kg/hectare.
Specific soil type: loam soil with a considerable amount of silt but with minimal depth due to the proximity of sandstone rock horizons. It is a mountainous region with parcels in terraces.
Pruning: Vine trellis system, 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. Highest area of the traditional Somontano wine region.
Harvest style: Mechanised for the non-native varieties and Manual for the native varieties.

VINIFICATION

Tanks: Stainless steel
Fermentation: 25°C.
Duration: 4-6 days.

AGING

Aging in American and French medium toasted oak barrels for 14 months and the aging process is completed in the bottle for 24 months, where the wine is rounded and reaches maturity.
Type of cask: 225L American and French oak

FORMAT

75 cl. bottles in boxes of 6
1,5 L. bottles in boxes of 6

TASTING NOTES

- 👁️ **APPEARANCE:** Intense russet colour and clear deep red perception.
- 👃 **NOSE:** Blackcurrant, pepper, clove, citrus fruits and coffee.
- 👅 **PALATE:** Flavourful, smooth, round and full of nuances.
- 🍷 **FOOD PAIRINGS:** Roasted Ternasco lamb, red meats, cured cheese.



BARBADILLO
DESDE 1821

BODEGA PIRINEOS