



## BASIC FACTS

Designation of origin: Somontano

Young rosé 2023

Grape varieties: Tempranillo and Cabernet

## ANALYTICAL CHARACTERISTICS

Alcohol content: 14 % vol.

Total acidity: 5.38 g/l

pH: 3.38

Residual sugar: 2.5 g/l

Allergens: contains sulphites

## VINEYARDS AND GRAPE PICKING

Vineyard: the most traditional Somontano vineyard, locations between Barbastro and Salas.

Number of hectares: 100 hectares.

Average age of vineyard: 7–15 years.

Yield: 5,000 kg/hectare.

Specific soil type: chalky loam and clay with good water retention. Valleys for Tempranillo and plains for Cabernet.

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

A delicate process lets us extract all of the aromas and sweetness from the grape without dyeing the must. It is like making a white wine from red grapes. The fermentation is done in a way that reveals the freshest aromas of red fruits and flowers. Working with the lees helps to build a mouth with personality and lots of flavour.

## FORMAT

Box of six 75cl. bottles.

## TASTING NOTES

- 👁️ **APPEARANCE:** pale pink or blush.
- 👃 **NOSE:** perfumed, fresh and floral. Citruses, violets, cherries and roses. Lingering.
- 👄 **MOUTH:** flavoursome and balanced. Lots of volume and evenness. Acidity that provides freshness.
- 👤 **PAIRING:** soupy rice dishes, tempura vegetables, poultry and smoked fish.



**BARBADILLO**  
DESDE 1821

**BODEGA PIRINEOS**