



BASIC FACTS

Designation of origin: Somontano

Young rosé 2024

Grape varieties: Tempranillo and Cabernet

ANALYTICAL CHARACTERISTICS

Alcohol content: 13,5 % vol.

Total acidity: 5,47 g/l

pH: 3,11

Residual sugar: 0,5 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