



## BASIC FACTS

Designation of origin: Somontano  
Young rosé 2025  
Grape varieties: Tempranillo and Cabernet

## ANALYTICAL CHARACTERISTICS

Alcohol content: 13,5 % vol.  
Total acidity: 4,80 g/l  
pH: 3,09  
Residual sugar: 0,6 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

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



**BARBADILLO**  
DESDE 1821

**BODEGA**  **PIRINEOS**