



BASIC DATA

Area or Designation of Origin: Somontano.
Type of wine: Young white 2023.
Grape varieties: Gewürztraminer.

TECHNICAL CHARACTERISTICS

Alcohol Content: 13% vol.
Total Acidity: 5,1 g/l.
pH: 3,1
Residual Sugar: 17 g/l.
Allergens: Contains Sulfitos.

VINEYARDS AND HARVEST

Vineyard: Selection of different plots in the Somontano wine region, between Salas and Barbastro.
Number of hectares: 80 hectares.
Average vineyard age: 7-10 years old.
Yield: 6.000 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. Parcels are selected based on their potential and equilibrium.
Harvested in the aromatic window for fresh fruit.

VINIFICATION

Tanks Stainless steel.
Fermentation: Temperature controlled at 15°C to conserve the fruit.
Duration: 10 days.
Production process: After a cold maceration with the grape skins for 8-10 hours at a temperature of 10° C, the must is separated by gravity and once clean it is fermented at a temperature of 15-17° C for approximately 15 days to allow for the maximum extraction and development of aromas. We stop the fermentation by cold crashing to ensure that there is still residual sugar in the wine.

FORMAT

75 cl. bottles in boxes of 6.

TASTING NOTES

- 👁️ APPEARANCE: Palid yellow.
- 👃 NOSE: Flowers aromas of rosses, citrus and ginger.
- 👅 PALATE: Soft, fruity of great finesse, with sweetness balanced bay natural carbonic.
- 🍷 FOOD PAIRINGS: Seafood, barnacles, parmesan cheese, pasta and pizza.



BARBADILLO
DESDE 1821

BODEGA PIRINEOS

