



BASIC FACTS

Designation of origin: Somontano

Type of wine: 2025 young rosé

Grape varieties: Tempranillo and Cabernet Sauvignon.

ANALYTICAL CHARACTERISTICS

Alcohol content: 12% vol.

Total acidity: 5,29 g/l

pH: 3,23

Residual sugar: 15,8 g/l

Allergens: contains sulphites

VINEYARDS AND GRAPE PICKING

Vineyard: diverse selection of locations in Somontano, between Salas and Barbastro.

Number of hectares: 80 hectares.

Average age of vineyard: 7–10 years.

Yield: 4,500 kg/hectare.

Specific soil type: loam with good depth and chalky soils.

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. Selection of plots depending on their potential and balance. Harvesting during the aromatic window of fresh fruit.

VINIFICATION

Vats: stainless steel.

Fermentation: controlled temperature at 15°C for maintaining the fruit.

Time: 10 days.

Winemaking process: after cold maceration with skins for 8–10 hours at a temperature of 10 °C, the must is separated by gravity and fermented, once clean, at temperatures of 15–17 °C for approximately 15 days in order to develop and keep the maximum of aromas. We stop the fermentation with cold and filtering so that a few grammes of unfermented sugar remain.

FORMAT

Box of six 75cl. bottles.

TASTING NOTES

- 👁️ APPEARANCE: intense fresh colour.
- 👃 NOSE: fruity aromas of cherry, violets and spearmint.
- 👄 MOUTH: mild, fruity, with rich sweetness balanced by carbonic.
- 🍷 PAIRING: pasta, pizza, sautéed vegetables, rice dishes.



BARBADILLO
DESDE 1821

B O D E G A  P I R I N E O S