



BASIC FACTS
Designation of origin: Somontano
Type of wine: 2026 young rosé
Grape varieties: Tempranillo and Cabernet Sauvignon.

ANALYTICAL CHARACTERISTICS
Alcohol content: 12,5% vol.
Total acidity: 5,12 g/l
pH: 3,28
Residual sugar: 16 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 15ºC 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

BODEGA PIRINEOS