



BASIC DATA

Area or Designation of Origin: Somontano.

Type of wine: Young red 2019

Grape varieties: Cabernet, Merlot and Tempranillo.

TECHNICAL CHARACTERISTICS

Alcohol Content: 13,5% vol.

Total Acidity: 5.32 g/l

pH: 3.58

Residual Sugar: 7 g/l

Allergens: Contains Sulfites

VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region, plots between Barbastro and Salas.

Number of hectares: 150 hectares.

Average vineyard age: 7-15 years old.

Yield: 4,500 kg/hectare.

Specific soil type: Calcareous-loam soil on marl and sandstone horizons.

Pruning: Trellis driving system and 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.

VINIFICATION

Tanks: Stainless steel

Fermentation: Temperature controlled at 25°C

Duration: 4-6 days.

Production process: Traditional fermentation with short maceration at a mild temperature.

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

👁️ **APPEARANCE:** Deep picota cherry colour, light

👃 **NOSE:** Fresh aroma of blackcurrant, cherries and mint.

👅 **PALATE:** Very fruity with youthful nuances.

🍷 **FOOD PAIRINGS:** Pastas, legumes, tapas, cheeses and cured meats.



BARBADILLO
DESDE 1821

BODEGA PIRINEOS