



BASIC DETAILS

Protected Designation of Origin: Somontano.

Wine Type: Red Oak 2024.

Grape Varieties: Garnacha, Syrah, Cabernet.

ANALYTICAL CHARACTERISTICS

Alcohol Content: 14% vol.

Total Acidity: 5.41 g/l tartaric acid.

Residual Sugar: 3.5 g/l.

Allergens: Contains sulfites.

VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard of Somontano. Grapes sourced from 50 hectares across various sites between Barbastro and Salas.

Age: 7-15 years.

Yield: 4,500 kilos/hectare.

Soil: Loamy-limestone soils over marl or sandstone horizons.

Pruning: Trellis-trained vines with cordon pruning, three spurs per arm, and three buds per spur.

Harvest Type: Mechanized.

Start Date: Second or third week of September. Garnacha and Syrah harvested at fresh fruit stage.

WINEMAKING

Tanks: Stainless steel.

Temperature: 25°C for 6 days.

Winemaking Process: Traditional fermentation at gentle temperatures. Short macerations of about one week to avoid excessive tannin extraction and moderate temperatures to preserve aromas and avoid over-extraction.

The wine is enriched by aging in French oak barrels for 4 months and completes its maturation in concrete tanks, gaining complexity thanks to the unique reductive environment with no oxygen exposure.

Aging: Aged in semi-new French oak barrels for 4 months, during which malolactic fermentation takes place.

Barrel Type: 225 L French oak barrels.

FORMAT

Case of 6 bottles (75 cl each).

TASTING NOTES

- 👁️ **APPEARANCE:** Deep cherry-red color.
- 👃 **NOSE:** Fresh aromas of blackcurrant, cherries, wood, and ripe fruit
- 👅 **PALATE:** Very fruity with good integration of wood, adding complexity and sweetness.
- 🍽️ **FOOD PAIRINGS:** Pairs well with pasta, legumes, tapas, cheeses, poultry, cured meats, and soft cheeses. Serve at 16°C.



BARBADILLO
DESDE 1821

BODEGA PIRINEOS