



BASIC DETAILS

Denomination of Origin Somontano

Young rosé 2019

Varieties: Tempranillo, Cabernet Sauvignon

ANALYTICAL CHARACTERISTICS

Alcohol content: 13.5 %

Total acidity: 5.4 g/l

pH: 3.20

Residual sugar: 1 g/L

Allergens: Contains sulphites

VINES AND HARVEST

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

Number of Hectares: 100 Hectares.

Average vineyard age: 7 - 15 years

Yield: 5,000 kg/hectare.

Specific soil type: Calcareous-loam soil with clay and good water retention. Valley areas for the Tempranillo grapes and flat areas for the Cabernet grapes.

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.

PRODUCTION

A delicate process allows for the extraction of the aromas and sweetness of the grapes, with only slight colouration of the must from the red grapes. The fermentation allows for the freshest red fruit and flower aromas to develop. Ageing on lees for two months helps produce a very flavoursome wine which offers great personality on the palate.

FORMAT

Box of 6 x 75cl bottles.

TASTING NOTES

👁️ APPEARANCE: pale pink or blush.

👃 NOSE: Perfumed, fresh and floral. Citrus fruits, violets, cherries and roses. Persistent.

👅 PALATE: Flavourful and well-balanced. Great volume and smooth on the palate. Acidity that gives it a real freshness.

🍽️ FOOD PAIRINGS: Brothy rices, tempura vegetables, poultry and smoked fish.



BARBADILLO
DESDE 1821

BODEGA PIRINEOS