



BASIC DETAILS

Denomination of Origin Somontano

Young white 2019

Grapes: Chardonnay and Gewürztraminer.

ANALYTICAL CHARACTERISTICS

Alcohol content: 13.5 %

Total acidity: 5.41 g/l 4

pH: 3.30

Residual sugar: 2 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 on marl or sandstone horizons for the Chardonnay grapes, and deep clayey loam soils in valley areas for the Gewürztraminer 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.

VINIFICATION

Defining the harvest time based on the grapes' aroma is the first crucial step towards producing very high-quality white wines. By avoiding oxidation, using gentle pressure, and cleaning the musts so that they ferment crystal clear, the wines produced boast great elegance and finesse. Its smoothness and aromatic complexity is a direct result of the wine resting on the lees for two months.

FORMAT

Box of 6 x 75cl bottles.

TASTING NOTES

👁️ APPEARANCE: Pale bright yellow with greenish tones.

👃 NOSE: Very aromatic, floral and fruity with citrus notes.

👅 PALATE: Smooth and creamy with great fineness and flavour.

🍽️ FOOD PAIRINGS: Fatty cheeses, seafood, and vegetable pastries.



BARBADILLO
DESDE 1821

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