



#### **BASIC DETAILS**

Denomination of Origin Somontano.

Type of wine: Young white 2019.

Varieties: 100% Chardonnay.

#### **ANALYTICAL CHARACTERISTICS**

Alcohol content: 13.5 %

Total acidity: 6.13 g/l tartaric acid.

pH: 3.43

Residual sugar: 1.6 g/L

Allergens: Contains sulphites.

#### **VINES AND HARVEST**

Vineyard: Novalla, Sierra and Oliva plots, located on the elevated plains between Salas Altas and the River Vero.

Number of Hectares: 10 Hectares.

Average vineyard age: 14 years.

Yield: 5,000 kg/hectare.

Specific soil type: Deep soils with a silty-loam texture.

Pruning: Trellis driving system and cordon pruning to 3 spurs per arm and 2 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 17°C.





Duration: 10 days.

Production process: Gently pressed to only extract the free-run must. Its creaminess 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 yellow with greenish tones.
-  **NOSE:** Great finesse and expression. Stone fruits, citrus fruits and spices.
-  **PALATE:** Very flavourful with good acidity and creamy and stimulating on the palate.
-  **FOOD PAIRINGS:** Appetizers, cold-meats, pâtés, seafood and fish.



**BARBADILLO**  
DESDE 1821

**BODEGA PIRINEOS**