



MARBORÉ

BASIC DATA

Area or Designation of Origin: Somontano

Type of wine: Signature wine 2007

Grape varieties: Tempranillo, Cabernet, Merlot, Moristel and Parraleta

TECHNICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.

Total Acidity: 5.75 g/l

pH: 3.30

Residual Sugar: 2.63 g/l

Allergens: Contains Sulfites

VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region Sierra and La Oliva.

Number of hectares: 50 hectares.

Average vineyard age: 15-40 years old

Yield: 4,000 kg/hectare.

Specific soil type: Clay loam, fresh.

Pruning: Trellis driving system and cordon pruning to 3 spurs per arm and 1 to 3 buds per spur.

Specific microclimate: The contrast of temperatures favours the ripening cycle.

Harvest style: Mechanised for the non-native varieties and Manual for the native varieties.

VINIFICATION

Tanks: Stainless steel

Fermentation: 25°C.

Duration: 4-6 days.

Production process: The grapes are harvested by variety at their optimal point of ripeness. Each variety is produced separately. Pre-fermentation cold maceration. Fermentation at a temperature of 28° C with peaks of 30° C. The maceration process lasts for a further 10 days.

AGING

Aging in American and French medium toasted oak barrels for 14 months and the aging process is completed in the bottle for 24 months, where the wine is rounded and reaches maturity.

Aging in new barrels for 18 months carrying out bâtonnage with the complete lees.

Type of cask: 225L American and French oak

PRIZES

Gold Medal – Mundus Vini 2017 (07)

Gold Medal – Berliner Wine Trophy 2016 (07)

+92 points – ABC 2019 (07)

90 points – Peñín Guide 2018 (07)

87 points – Parker 2014 (06)

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

- 👁️ **APPEARANCE:** Great ruby colour with purple tones.
- 👃 **NOSE:** Changeable aromatic strength, coffee, toast, leather, jam.
- 👅 **PALATE:** Great expression, persistent, very appetising.
- 🍷 **FOOD PAIRINGS:** Stuffed leg of lamb, red meat and game.



BARBADILLO

DESDE 1821