



Pirineos

BASIC DATA

Area or Designation of Origin: Somontano

Type of wine: Red barrel aged 2018

Grape varieties: Merlot and Syrah

TECHNICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.

Total Acidity: 5,71 g/l

pH: 3.40

Residual Sugar: 5,87 g/l

Allergens: Contains Sulfites

VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region.

Number of hectares: 48 hectares.

Age: 12 years old

Yield 4,000 kg/hectare.

Specific soil type: Deep and well drained clay loam soil.

Pruning: Vine trellis system, cordon pruning to three spurs per arm and two 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

Temperature: 25°C

Duration: 4-6 days

Selected dry yeast.

Production process: Harvested in the aromatic window for fresh fruit. 4 day maceration and fermentation to extract all of the colour and anthocyanins. Saignée method and continued fermentation without skins at a mild temperature (24°C).

AGING

Aging in semi-new American and French oak barrels for 4 months.

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

- 👁️ **APPEARANCE:** Good concentration and full of color.
- 👃 **NOSE:** Fresh and fruity aromas reminiscent of blackcurrant, tomato plant, passion fruit and lime.
- 👅 **PALATE:** Excellent integration of oak, which affords complexity and sweetness.
- 🍷 **FOOD PAIRINGS:** Pâsta with tomato base, roasts, duck magret, barbecues and cold meats.



BARBADILLO
DESDE 1821

BODEGA  **PIRINEOS**