

Designation of Origin

Empordà

Vintage

2016

Ageing

18 months in Bordeaux barrels, 50% fine American oak and 50% Allier French oak. Then bottled.

Type of bottle

Bordeaux, Esevi, black colour, 75 cl, Magnum (150 cl) and Jeroboam (300 cl).

Varietals

Cabernet Sauvignon (32%), Garnacha Negra (26%), Merlot (21%), Syrah (11%), Samsó (7%), Monastrell (2%), Cabernet Franc (1%).

Winemaking

Red winemaking method, long maceration, controlled fermentation at 25°C.



“ A complex wine that expresses the different microclimates, lands and varieties of the Empordà. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Deep cherry red colour. Its aroma is reminiscent of red fruits and spices, with some balsamic notes and a toasted background. In the mouth it is fresh, well-structured and balanced. Its tannins are present but well integrated. This is a wine with a great personality and a long after-taste.

Analysis

ABV: 14,0% by Vol.
Free SO₂: 19 mg/l.
Total SO₂: 60 mg/l.
Total acidity: 3.50 g/l (s.a.).
Volatile acidity: 0.78 g/l (a.a.).
Residual sugar: 0.10 g/l.

5 Finques Reserva

