

Country

Spain

Region

Empordà

Grape Varieties

Monastrell (60%), Syrah (40%)

Technical analysis

Alcohol: 15% ABV

Residual sugar: 0.1 g/l.

UPC code

857756000316



Winemaking

From a single vineyard. Red winemaking, long maceration, controlled fermentation at 25°C. 18 months in new Bordeaux barrels of French Allier oak, rest in bottle.

Tasting note

Cherry red color with magenta meniscus.

Red fruits aromas with balsamic notes.

The palate is intense, elegant, balanced, round and expressive.

It is a wine that clearly expresses its varietal personality and that of the terroir from which it comes.

Awards

92 points - Guía Peñín Guide 2021 (2017)

93 points - Guía Peñín Guide 2020 (2016)