

Country

Spain

Region

Empordà

Grape Varieties

100% Samsó

Technical analysis

Alcohol: 13.55% ABV

Residual sugar: 0.25 g/l.

UPC code

857756000231



Winemaking

Red winemaking, with controlled fermentation at 25°C. 18 months in Bordelaise-size barrels of fine American oak, rest in bottle.

Tasting note

Intense cherry color.

The aroma is reminiscent of red and black berries, with a hint of vanilla and spice.

The palate is very fresh, with tannins present but very round. It is a wine that clearly expresses its varietal personality and that of the farm where it comes from.

Awards

91 points – Guía Peñín Guide 2020 (2015)

91 points – Guía Peñín Guide 2021 (2016)