



**BASIC DATA**

Area or Designation of Origin: Somontano  
Type of wine: Young red 2022 – Limited Edition: 5.000 bottles  
Grape varieties: 100% Moristel.

**TECHNICAL CHARACTERISTICS**

Alcohol Content: 12.5% vol.  
Total Acidity: 5,70 g/l  
pH: 3,44  
Residual Sugar: 4.4 g/l  
Allergens: Contains Sulfites

**VINEYARDS AND HARVEST**

Vineyard: The most traditional vineyard in the Somontano wine region.  
Number of hectares: 22 hectares.  
Average vineyard age: 18 years old.  
Yield: 4,400 kg/hectare.  
Specific type of soil: silt loam soils, medium depth (around 60 cm) Marl and sandstone rocks in the subsoil. Calcareous soils with carbonate percentage higher than 30% and pH greater than 8. Generally on slopes or elevated plains. Between 400 and 600 metres in altitude.  
Pruning: Vine trellis system, cordon pruning to 4-5 spurs per arm and 1-3 buds per spur.  
Specific microclimate> rainfall of 300 to 400 millimetres per year, concentrated in spring and autumn. Strong day-night temperature gradients during the ripening period favour the good preservation of the varietal aromas.  
Harvest style: Manual. Grouping of vineyard parcels depending on their potential and harvests in the aromatic window for fresh fruit.

**VINIFICATION**

Tanks: Stainless steel  
Fermentation: Temperature controlled at 25°C  
Duration: 5 days.  
Native yeast selected from our land.  
Production Unclarified and unfiltered wine to allow for the full expression of the Moristel variety to come through, not aged in wood. Totally natural.

**FORMAT**

75 cl. bottles in boxes of 6

**TASTING NOTES**

- 👁️ **APPEARANCE:** Very bright, with an intense red color due to its varietal characteristics of low Ph.
- 👃 **NOSE:** Clean aroma of red and black fruits such as plum or redcurrant. Candied fruit.
- 👅 **PALATE:** Stimulating, with a fresh acidity that makes it very palatable. Soft and meaty, with lost of fruit and high aromatic persistence.
- 🍷 **FOOD PAIRINGS:** Spiced dishes, blue cheese, and Italian food.



**BARBADILLO**  
DESDE 1821

**BODEGA PIRINEOS** 