



TASTING TEST

expresión

2020

The Character of the Superna Valley

TASTING NOTES

Deep cherry color. On the nose, it offers a balance of fruit and mineral notes, revealing its full complexity. On the palate, it has a powerful, full-bodied, and elegant attack, with a texture that reflects its variety and aging potential. It features a long finish and balanced acidity.

PAIRINGS

Perfect for white and red meats, foie gras, cheeses, pasta, and dark chocolate.

TEMPERATURE 17° - 18°

TECHNICAL DATA

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|--------------|--|------------------|--------------|
| Variety | <i>Ull de Llebre</i> | | |
| Vol. | 13.5% | pH | 3.55 |
| Acidity | 5.71 g H ₂ T/L | Volatile Acidity | 0.70 g HAc/L |
| Vineyard age | 14 years | Yield | 6,500 kg/ha |
| Plot | 50% Los Cipreses and 50% Sa Font de Mesina | | |

Sourced from the vineyards of the Superna Valley, this wine is a true reflection of the vintage. The grapes are grown naturally and selected one by one to ensure that the terroir is expressed through the variety.

Crafted with patience. The grapes are destemmed with minimal crushing. Fermented and macerated at a controlled temperature for a minimum of 20 days in stainless steel tanks, then aged for 4 months in barrels on the lees.