



## 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

Variety	<i>Ull de Llebre</i>		
Vol,	13.5%	pH	3.55
Acidity	5.71 g H <sub>2</sub> 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.*