

7 M A G N Í F I C S

SOMIADORS



Vintage: 2017

Type of wine: Red wine

DO: Empordà



Grape varieties: Cariñena and garnacha

Date grapes picked:

Cariñena: From the 9th of September

Garnacha: From the 7th of September



Winemaking:

Number of days of skin contact: 10-12 days

Type of fermentation: In stainless steel under controlled temperature

Length of alcoholic fermentation: 7-10 days

Fermentation temperature: 24-26°C

Ageing: Approximately 80% of the wine was aged in French oak (60% second-fill) for 9 months.

Bottling month: August 2018



Technical data:

Alcohol level: 14,5% vol.

pH: 3,35

Total acidity: 4,9 g/L (tartaric a)

Residual sugar: 0,6 g/L

Allergy advice: Contains sulfites



Stored under the right conditions, the wine will hold its potential for the next:

3-5 years



Available formats:

75 cl



Tasting notes:

Deep, dark cherry red. Exquisitely seductive aroma of small black fruit (blackberry) with undertones reminiscent of blueberry jam. Firm on the palate, velvety, with rich, juicy tannins and lots of fruit.



Serving suggestions:

A perfect match for all kinds of charcoal-grilled meat, as well as charcuterie. Pairs well with dishes like chicken and shrimp casserole or duck braised with turnips. As for cheese, try aged sheep cheeses for the best result. Serve at 17–18°C.

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Story:

Empordà is a land of many landscapes and encounters, Tramuntana winds and surrealism. A land of dreams. Somiadors is an homage to the wind and the moon, that beacon which guides all those who dream of a better world, night after night. And to the Surrealists who found their own peculiar paradise in Empordà: a setting as original as their imagination. The wine is also a tribute to the nature of this region, where winegrowers have triumphed over adversity to forge a prosperous present and an exciting future. Not unlike what dreamers—or somiadors—long for.



Weather conditions:

The vintage saw mild temperatures throughout the growth season and less rainfall compared to previous years. These climate conditions brought the harvest forward slightly.