

7 M A G N Í F I C S

SOMIADORS



Vintage: 2014

Type of wine: Red wine

DO: Empordà



Grape varieties: Cariñena and Garnacha

Date grapes picked:

Cariñena: From the 25th of September onwards

Garnacha: From the 20th of September onwards



Winemaking:

Number of days of skin contact: 10-12 days

Type of fermentation: In stainless steel tanks under controlled temperature.

Number of days of fermentation: 7-10 days

Fermentation temperature: 24-26°C

Ageing: Approximately 70% of the wine was aged for nine months in new french oak barrels and second use.

Bottling month: Between 7th and 10th of September of 2015.



Technical data:

Alcohol level: 14,5% vol.

pH: 3,1

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

Residual sugar: 1,60 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:

(October 2015) Full ruby red wine with touches of maroon. Ripe fruit nose (strawberry preserve, peach), with pleasing, clean hints of Mediterranean forest (thyme) and spices (clove). Well-balanced, robust and with an extraordinary personality.



Serving suggestions:

Perfect with all types of grilled meat and traditional cold meats. Try it with traditional dishes from the Empordà region such as chicken with prawns or duck with turnip. With cheese, at its best with mature sheep's.

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Story:

L'Empordà is a region of landscapes, encounters, the tramuntana north wind, and surrealism. It is a land of dreams. Somiadors pays homage to the wind and the moon, which serves as a beacon for those who, every night, dream of a better world. And for the surrealists, who have discovered their own, private paradise in L'Empordà, it is a place that plays true to their fantasies. This wine also pays homage to the nature of a land where the winegrowers know how to overcome adversities so as to find a thriving place in the present and an exhilarating future. Like the one longed for by the somiadors, the dreamers.



Weather conditions:

A year with a very dry growing season during winter and spring. Ripening season with milder-than-average temperatures, favouring slow ripening. It is important to mention the rain at the beginning of October, which brought forward the end of the grape harvest.