



MARAGDA 2020

Rosé wine – DO Empordà



BLEND

Red Grenache (90%) and Syrah (10%)



NAME

In nature, the pink Emerald (Maragda in Catalan) is noted for its great beauty and for being exceptional.

The MARAGDA ROSA wine is also exceptional and production is very limited.



WINE-MAKING

The grapes were machine-picked to take advantage of the low night temperatures and carry out the entire wine-making process at below 16°.

After separating the stems, the grapes were crushed, and the must was left in contact with the skins for 24 hours; then, the must running off due to the effect of gravity was separated from the rest and taken to the fermentation tanks.

Fermentation lasted for 23 to 27 days, depending in each variety, at a controlled temperature of 15°.

It was clarified and cold stabilized at -3° before being bottled.



TASTING NOTE

Bright strawberry colour. Aroma of ripe fruit (strawberry, banana, redcurrant ...). The palate is fruity, fresh and persistent.



AWARDS

2019 Great Gold Medal in Concurs Vins i Caves de Catalunya 2020
2018 Silver Medal in Vinari Awards 2019

PRODUCTION



12.000

ALCOHOL



13.5%