



MARAGDA 2019

Red wine – DO Empordà



BLEND

Red Grenache (49%), Carignan (26%) and Merlot (25%)



NAME

The precious stone Emerald (*Maragda* in Catalan) is said to have gardens inside. This fresh, aromatic, fruity and soft wine, obtained from very ripe grapes cradled by the sea breeze and coloured by the sun of the Empordà, transports us to the most hidden corners of the Mediterranean gardens.



WINE-MAKING

The different varieties were fermented separately in stainless steel fermentation tanks kept at a temperature of 20°C. Two pump-overs per day were carried out, and the tanks were emptied 20-30 days after the start of fermentation, depending on the variety. Prolonged vatting was determined by tasting. Malolactic fermentation took place in the tank. The wine underwent minimal clarification and filtering treatment before being bottled.



TASTING NOTE

Cherry colour with violet edges. Aroma of fresh fruit, red fruits, floral, spicy, balsamic, intense. The palate is full of flavour, fruity, fresh, round.



AWARDS

2018 90 points Guia Peñin 2020

PRODUCTION



20.000

ALCOHOL



14%