



MARAGDA 2025

White wine – DO Empordà



BLEND

White Grenache (75%), Macabeu (25%)



NAME

In the ancient world, the precious stone Emerald (*Maragda* in Catalan) symbolized eternal youth.

The wine MARAGDA is reborn each year so that it can always offer the fresh and subtle aromas and flavours of its youth.



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°.

The grape was de-stemmed and taken to the pneumatic press without maceration. The must after a first soft pressing was separated from the rest and taken to the fermentation tanks where it fermented for 30 days at a controlled temperature of 15°.

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



TASTING NOTE

Bright straw colour. Aroma of fresh fruit, white flowers, aromatic herbs. The palate is fresh, fruity and full of flavour.



AWARDS

2024 Gold Medal at Concurs de vins i caves de Catalunya 2025

PRODUCTION



25.000

ALCOHOL



13,5%