

MARAGDA 2025

Rosé wine – DO Empordà



BLEND

Red Grenache (84%) and Syrah (16%)



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

- 2024 Gold Medal at Concurs de vins i caves de Catalunya 2025
- 2022 Gold Medal at Concurs de vins i caves de Catalunya 2023
- 2019 Grand Gold Medal at Concurs de vins i caves de Catalunya 2020
- 2018 Silver Medal at Premis Vinari 2019

PRODUCTION



8.500

ALCOHOL



13.5%