

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 – GIROVI 2025
 2023 - Grand gold medal at Concurs de vins i caves de Catalunya – GIROVI 2024
 2022 - Gold medal at Concurs de vins i caves de Catalunya – GIROVI 2023
 2021 - Grand gold medal at Concurs de vins i caves de Catalunya – GIROVI 2022
 2015 - Best young white wine at Segell Girona Excel·lent 2016-2017

PRODUCTION



25.000

ALCOHOL



13,5% Vol.