



MARAGDA 2025

Red wine – DO Empordà



BLEND

Red Grenache (75%), Syrah (15%), Merlot (10%)



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

- 2025 Silver Medal Vinari Awards 2026
- 2024 Girona Excel·lent, agri-food quality seal 2025
- 2018 90 points Guia Peñin 2020
- 90 pints Decanter 2020
- 2015 Gold Medal Concurs de Vins i Caves de Catalunya 2016
- 2014 Gold Medal Berliner Wein Trophy 2015

PRODUCTION



16.000

ALCOHOL



14% Vol.