

EMPORION 2023

Red Wine – DO Empordà



BLEND

Red Grenache (60%), Cabernet Sauvignon (40%)



NAME

EMPORION is the name of the ancient Greek colony founded by the Phocaeans. Today, it is the town of Empúries. It is there that the earliest references to winegrowing on the Iberian Peninsula are found, dating to the 6th century BC as well as the source of the name EMPORDÀ, which is the name of the county as well as its Denomination of Origin.

The winged horse Pegasus identified EMPORION on the coins (drachmas) minted in the colony in the time of the Greeks, and later the Romans.



WINE MAKING

Grapes from slate vineyards are picked manually at harvest time to attain a homogeneous and perfect degree of maturity.

The different grape varieties are fermented separately in stainless steel tanks kept cooled to a constant temperature of 23-25°C. Pump-over is performed daily, 2-3 times, and it is devatted at 21-30 days, according to variety, after the start of fermentation. Prolongation of the tank time is determined by tasting. Malolactic fermentation is done in the tanks. It aged 12 months in French oak barrels.

The wine is subjected to minimal clarification and filtration before bottling.



TASTING NOTES

Colour: cherry with garnet rim. This is a complex wine with a clean, frank and fresh aroma and strong notes of ripe acidic fruit such as forest fruits and cherries, balsamic, as well as spices such as pepper, cocoa and liquorice. In the mouth it's lively, bold, fresh, balsamic and spicy.



AWARDS

- 2018 Gold Medal Grenaches du Monde 2022
- 91 points Guia Peñin 2023
- 2017 91 points Guia Peñin 2022
- 2016 Silver Medal (91 points) Decanter 2020
- Gold Medal Girovi 2020

PRODUCTION



6.000

AGEING



12 Months

ALCOHOL



14,5% Vol.