

AIRAM

Scores & Awards:

Guia Peñin 2014: 87 points - 2019: 91 points | Grenaches du Monde: Gold Medal (February, 2016) - Silver Medal (February, 2015) | Robert Parker (The Wine Advocate): 91 points (February, 2014) | Decanter World Wine Awards: Silver Medal (2013) | Jancis Robinson: 16,50 points (July, 2012) | La Guia de vins de Catalunya (Tast a cegues 2014): 9,18 points.

Recommended Glass

Riedel mod. Champagne / Sherry

Analysis

Alcohol: 15% vol.
Total acidity: 3,45 g/l
Volatil acidity: 0,40 g/l
pH: 3,45
Free SO₂: 25 mg/l
Total SO₂: 35 mg/l
Sugar: 120 g/l

Packaging

Bottle: Liberty XV 50 cl
Stopper: natural cork 44x24 mm
Capsule: 100% tin

Case

Cardboard, 12 bottles of 50 cl
(248x189x160 mm / 11,20 kg)

Europallet

68 c./12 b. 80x120x140 cm / 777 kg



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Viticultors de l'Empordà

Vineyard

D.O. Empordà family-owned vineyards. Clay loam soil with a granite subsoil for the Lledoner negre (Garnacha tinta) and vines planted on slates for the Lledoner roig (Grenache gris). Both varieties grow in very old bush-trained vines (over 60 years old).

Varieties

Lledoner negre (Garnacha tinta) 80% | Lledoner roig (Grenache gris) 20%

Winemaking

Skin maceration for 48 hours. The free-run juice is allowed to ferment with natural yeasts until around 90 grams of residual sugar remain. Then it is fortified until it reaches 15% alcohol by volume. This is followed by an oxidative ageing in old oak barrels for approximately one year. This wine is then used to replenish the solera barrels at the rate of 20% per year. It is not clarified in order to maintain the characteristics developed by the solera system. The solera dates back to 1998.

Wine Style

Sweet, fortified Empordà Garnacha wine, aged in the Solera system.

Tasting Note

Airam is a sweet Garnacha wine with golden and green tones. With aromas of dried fruits and nuts, rosemary honey, syrup and cinnamon. In the mouth, it has a slight hint of acidity, despite the sweetness of fruits such as figs and hazelnuts. A persistent wine, ideal for sipping after a meal on an autumn day.

At the Table

We recommend to serve it at around 6-8 °C.

To match... Nuts, blue cheese, chocolate coulant. Or just... black chocolate!

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