

GARNATXA DE L'EMPORDÀ

Reviews

Grenaches du Monde: Gold Medal (May 2019) |
Grenaches du Monde: Silver Medal (February, 2016)

Recommended glass

Riedel mod. Champagne / Sherry

Analysis

Alcohol: 15% vol.
Total acidity: 3,2 g/l
Volatil acidity: 0,26 g/l
pH: 3,58
Free SO₂: 26 mg/l
Total SO₂: 40 mg/l
Sugar: 100 g/l

Presentation

Bottle: Bordelesa Seducción blanca 50 cl.
Stopper: natural cork 44x24 mm
Capsule: 100% complex

Case

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

Europallet

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



Viticulture

D.O. Empordà owned vineyards. Clay loam soil with a granite subsoil.

Grape varieties

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

Winemaking

Skin maceration for 48 hours. The crushing (breaking skins) to release 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 two years. This wine is also used to refill the Airam solera barrels.

Wine style

Fortified, sweet Empordà Garnacha wine.

Tasting note

With beautiful golden and orange colours, sweet garnacha is a nostalgic wine, that reminds us of raisins and takes us to our dear old local bakery. Toast and honey aromas. Light and sweet.

At the table

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

To match... After lunch, when we get an irresistible urge to have something sweet and talks are in full swing, it's time to open a bottle of Garnatxa de l'Empordà. With blue cheese, with our granny's biscuit chocolate cake, with panellets -our marzipan pastries- or simply with nuts.