

ANTIMA 2015



Antima is Empordàlia's flagship wine. It is produced from a selection of the best grapes from our oldest vineyards, and is the fruition of the work of several generations of wine growers, rooted in the Empordà, the land where the Tramontane north wind sweeps over the slate slopes.

Varietal

Grenache and Carignan

Tasting

Intense, bright ruby hue. Aromas of very ripe fruit, such as plums and apricots, and exotic spices, such as vanilla and cinnamon, balanced with aromas derived from the wine's ageing, such as leather and coffee beans. Intense on the palate with notes of liquorice, spices and very ripe fruit. Long finish with an impression of roasting conferred by the new oak.

Gastronomy

This wine pairs well with red meat, roasts and game, as well as mushroom-based dishes. Best served at: 15 - 17°C.

Vineyard

Antima's Grenache and Carignan vineyards, found in the areas of Rabós, Garriguella and Vilajuiga, within the Empordà D.O., grow in slate soil on mountain slopes. They are old vines of over 70 years of age.

Production

Carignan and Grenache grapes from our oldest vineyards, harvested by hand and meticulously selected at the optimal moment of phenolic ripeness. Maceration and fermentation for 30 days at a temperature not exceeding 24°C. Ageing in new French oak barrels followed by bottle ageing.

ANALYSIS

Alcohol:	14,5%Vol.
pH :	3,62
Total acidity (gr/l tartaric acid):	5,01
Residual Sugar:	0,00
TOTAL PRODUCTION:	4.700bot.
BOTTLE:	bordeaux 75cl

DISTINCTIONS

- Silver Medal- Concours Mondial du Bruxelles
- Decanter 90 points- Silver medal
- Girona Excel.lent 2016-2017 as the best aged red wine.
- Gold Medal in GIROVI 2017
- Gold leaf in GIROVI 2017



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