

BUFAR I FER AMPOLLES 2018



Varietal

70% Macabeu and 30% White Grenache.

Tasting

Pale yellow colour with green highlights. Its aromas are reminiscent of white flowers and tropical fruits. In the mouth it is fresh and well-structured with a full, evocative finish and persistent.

Gastronomy

Ideal for accompanying any dish of fresh fish or seafood. Ideal for an aperitif during the evening. Serve chilled. Best served at: 8-12°C.

Vineyard

Macabeu and White Grenache vineyards, located in the Vilajuïga area, within the Empordà D.O. Soil which is alluvial in character or rich in gravel.

Production

Blanc Verdera is acoupage of the variety of White Grenache (DO Empordà) and Macabeu. Long fermentation at a temperature of 16°C.



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EMPORDÀ
DENOMINACIÓ D'ORIGEN

ANALYSIS

Alcohol:	12.5%Vol.
pH :	3,24
Total acidity (gr/l tartaric acid):	5,19
Residual Sugar:	0,00
TOTAL PRODUCTION:	65.000bot.
BOTTLE:	bordeaux 75cl

