

BUFAR I FER AMPOLLES 2018



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EMPORDÀ
DENOMINACIÓ D'ORIGEN

Varietal

50% Grenache, 25% Carignan and 25% Merlot.

Tasting

Intense crimson red hue with purple tints. Fresh fruit aromas, predominantly cherries, blackberries and blueberries, with liquorice and pepper notes. On the palate, we find smooth, soft, long tannins with a fresh minty finish.

Gastronomy

Ideal for accompanying dishes based on red meats, blue fish and even all kinds of pasta.

Vineyard

This wine is made from freshly-harvested grapes of the varieties Grenache, Carignan and Merlot, to exploit to the full their enjoyably youthful characteristics. Prolonged maceration to obtain the appropriate aroma, colour and body. Fermentation at a temperature between 25° and 28°C.

Production

The grapes are harvested in September and alcoholic fermentation takes place at a temperature of 22°C for a duration of 10-15 days. The maceration period, during which continuous pumping over operations are carried out, lasts 10 days. When this is completed, malolactic fermentation is carried out in concrete tanks. After all this process the wine is bottled.

ANALYSIS

Alcohol:	14.5%Vol.
pH :	3,39
Total acidity (gr/l tartaric acid):	5,00
Residual Sugar:	0,00
TOTAL PRODUCTION:	80.000bot.
BOTTLE:	bordeaux 75cl

