

# BUFAR I FER AMPOLLES 2018



  
empordàlia

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**EMPORDÀ**  
DENOMINACIÓ D'ORIGEN

## Varietal

75% Grenache and 25% Carignan

## Tasting

Bright cherry-red colour, with complex aromas recalling red fruits. In the mouth it is flavourful, well-balanced and fresh.

## Gastronomy

Excellent for accompany ing first courses, tasty fish, rice, sausages, light meats and all kinds of pasta. Serve chilled. Best served at 8-12C.

## Vineyard

Granche and Carignan vineyards growing on flat land in the Pau area, within the Empordà D.O. Soils are alluvial in character.

## Production

The result of the coupage of the traditional varieties of the DO Empordà, Grenache and Carignan. To produce Rosat Verdera, the grape skins are macerated for 3-4 hours.

## ANALYSIS

Alcohol:	13%Vol.
pH :	3,30
Total acidity (gr/l tartaric acid):	5,20
Residual Sugar:	0,00
TOTAL PRODUCTION:	35.000bot.
BOTTLE:	bordeaux 75cl

