

DAINA 2017




empordàlia

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EMPORDÀ
DENOMINACIÓ D'ORIGEN

One crimson evening, St. Salvador gazes out toward the far-off reflection of the setting sun, over the placid waters where the marsh-mallow, blue lily and sea rush bloom. The day is done, but here all is alive to the wanderings of mallards, storks and fallow deer.

This wine pays homage to nature, that found in one of our region's the most incredible landscapes: the Aiguamolls

Varietal

Grenache gris.

Tasting

The wine boasts a bright pale pink color. Intense aromas of white flowers like roses and berries like the blackberry and blackcurrant. On the palate, we find fresh fruits, mind and the white flowers again; the end has notes of grapefruit.

Gastronomy

Perfect accompaniment for fish dishes. It also goes well with rice and white meat and it can be enjoyed at any time of the day, as an aperitif. Best served at: 8-12°C

Vineyard

Grenache gris vineyards, within the Empordà D.O., they are planted in alluvial soil on the plain of Garriguella.

Production

Grenache gris harvested at the moment of optimal ripeness. The Alcoholic fermentation lasts approximately 15 days at a temperature of 16°C. The maceration is done in the pneumatic press during just 4 hours.

ANALYSIS

Alcohol:	13%Vol.
pH :	3,15
Total acidity (gr/l tartaric acid):	6.30
Residual Sugar:	0
TOTAL PRODUCTION:	5.000bot.
BOTTLE:	bourgogne 75cl