

# PASSERELL 2016



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**EMPORDÀ**  
DENOMINACIÓ D'ORIGEN

The castle of Requesens stands proud among nature, the years going by but the fantasy growing. You can make out a blue day that accentuates the greens of the complexion of the place. Here the wind is always stronger and the black of the night more pure. Among the aromas of rosemary, the tortoise that hides and, outside a field, the high-pitched song of our linnet.

This wine pays homage to nature, that found in one of the most inspiring and well-known landscapes of our region: The Albera.

## Varietal

Grenache and a very little proportion of Merlot.

## Tasting

Red wine that boasts an intense cherry red colour and aromas black fruit, such as blackberries and plums, along with a final touch of liquorices and coffe. On the palate, the wine is well-structured and round.

## Gastronomy

It can be enjoyed at any time of the day, as an aperitif, with tapas or cold cuts, and it pairs well with all types of stewed or grilled meat. Best served at: 14 -17°C.

## Vineyard

Grenache vineyards, found in the Vilamaniscle area, next to Sant Quirze de Colera, that are planted in alluvial soils.

## Production

A single varietal wine made from the Grenache, after a meticulous selection of the best Grenache grapes, harvested at the optimal moment of phenolic ripeness. Maceration and fermentation for 25 days at a temperature not exceeding 24°C. The wine spends 9 month in French oak barrels before bottle ageing.

## ANALYSIS

Alcohol:	14,5%Vol.
pH :	3,51
Total acidity (gr/L tartaric acid):	4,65
Residual Sugar:	0,00
TOTAL PRODUCTION:	17.500bot.
BOTTLE:	bourgogne 75cl