

SINOLS CRIANÇA 2015



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EMPORDÀ
DENOMINACIÓ D'ORIGEN

Sinols is a union of feelings in an attempt to make art with the grapes of this privileged place. Our wish is to convey to those who try it not only sensations that are pleasing to the senses, but also the spirit and strength of the elements of this land.

Varietal

Grenache, Carignan, Cabernet Sauvignon, Merlot and Syrah.

Tasting

Intense ripe ruby-red cherry color. Rich aromas of ripe fruit, like blackberries and cherries, with spices and vanilla notes. Well-structured, with long persistence in the mouth. A long finish which replays and replays the intense liquorice and mind. Very rich in well-integrated tannins

Gastronomy

Ideal for accompanying rich meat, roasts, stews and cured and semi-cured cheeses, and new combinations of dishes of traditional "sea and mountain" cuisine from the Empordà. Best served at 15-17 °C.

Vineyard

Vineyards within the Empordà D.O. The Grenache and Samsó vines grow on slate slopes. The Merlot vines grow in soils which are alluvial in character and the Cabernet Sauvignon and Syrah vines grow in slate soils.

Production

Carefully calculated proportions of Grenache and Cariñena with Syrah and Cabernet Sauvignon and Merlot. Alcoholic fermentation of 10-15 days at a temperature below 24°C, maceration of 21 days. Nine months' rest in French oak casks. Coupage of the best casks followed by 1 year's bottle ageing.

ANALYSIS

Alcohol:	15%Vol.
pH :	3,60
Total acidity (gr/l tartaric acid):	4.77
Residual Sugar:	0,00
TOTAL PRODUCTION:	50.000bot.
BOTTLE:	bordeaux 75cl

DISTINCTIONS

- It has been selected by Joan C Martín to be part of the book "Los supervinos".