

QUALITY RED WINE
FROM EMPORDÀ,
IN THE
CATALONIAN
REGION OF SPAIN.

SPAIN
D.O. EMPORDÀ





BALMETA

EMPORDÀLIA

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 a short time in French oak barrels before bottle ageing of 1 year.

VINIFICATION



RED WINE



2013



750ml



14.5%

FEATURES

Empordalia is a cooperative of small producers nestled below the Pyrenees and overlooking the Mediterranean in Spain's D.O Empordà. Their wines are heavily influenced by the strong northerly

"Tramuntana" wind and born from a constant artesian work in harsh licorella, sandy soils and alluvial plains. Winters are gentle with little frost, and the hot summers are tempered by the sea breeze.

ORIGIN

Closure : Cork	Character : The wine boasts an intense cherry red colour and aromas of red and black fruit, such cherries and blackberries, along with spices. On the palate, the wine is fresh with pleasant, smooth tannin, along with lingering notes of mint and liquorice.	
Alcohol : 14.5% vol		
Varietals : 100% Grenache	Harvest dates : 3rd week of September	Winemaker : Bernad Marti
Cumulative acid : 4.8 g/l of tartaric acid		Bottle / Packaging : 750 ml / 6 per case
Residual sugar : 0 g/l		Ratings : Awaiting ratings

SPECIFICITIES

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