

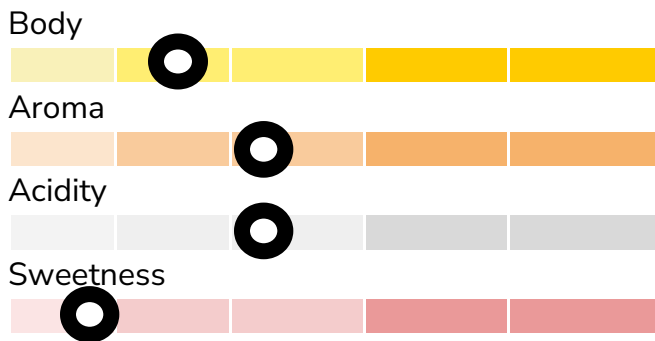
# Emporàlia Sinols Blanc

## Emporda, Spain

Empordàlia is a cooperative established in 2015 by three groups of farmers in Empordà. They aim to produce high-quality wines that represent the region. The farmers are devoted to environmental sustainability, and the Mediterranean climate coupled with the poor slate and granite soils, make for ideal conditions to produce quality wines. All of the wines produced feature local varieties of Garnacha or Carignan.

## Tasting Notes

This is a refreshing young white wine with a cool yellow color with slight green undertones. Its aroma is a combination of peach, rose, and jasmine. It's an easy drinking wine with a balanced acidity that lingers.



## Food Pairing & Enjoyment

This pairs perfectly with fish and shellfish, as well as creamy cheeses and semi-cured cheese. It's best served at a temperature between 46- 54°F.

## Technical Data

Production area:	Catalonia, Spain
Vintage:	2022
Appellation:	Emporda DO
Varietals:	50% Macabeo, 40% White Grenache, and 10% Grenache Gris
Vinification:	After pressing, the free flow must is fermented at 60°F.
Soil:	Alluvial
Harvest:	Hand harvested
Acidity:	5.16g/l tartaric acid
Alcohol:	13%
Residual sugar:	0.00