

2021 Emporàlia Antima

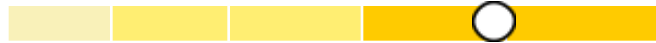
Emporda, Spain

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 wine has an intense, bright ruby color. Its aroma is a combination of very ripe fruits like plums and spices such as vanilla and cinnamon. It has tertiary aromas like leather and coffee beans. The taste is intense with notes of licorice and cooked fruit. The finish is long and the flavors from the new oak persist.

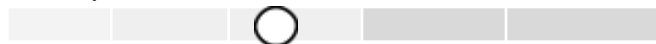
Body



Aroma



Acidity



Sweetness



Tannin



Technical Data

Production area:	Catalonia, Spain
Vintage:	2021
Appellation:	Emporda DO
Varietals:	60% Grenache, 40% Carignan
Vinification:	Maceration and fermentation for 30 days at a temp not exceeding 75°F. Aging in new French oak barrels followed by bottle aging.
Soil:	Alluvial
Harvest:	Hand harvested
Acidity:	4.98g/l tartaric acid
Alcohol:	14.5%
Residual sugar:	0.00

Food Pairing & Enjoyment

Antima is a great choice to pair with red meat, roasts, and game, as well as dishes that feature mushrooms. For the best experience, it is recommended to serve at a temperature between 60-62°F.