

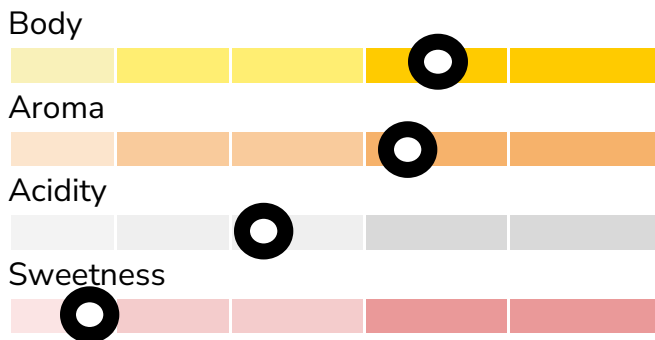
2022 Emporàlia Mabre

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

Mabre is a white wine of golden color with hints of green. Its aroma is intense with the scents of white roses and exotic fruits, complemented by toasted notes from being aged in French oak. When tasted, it is full-bodied with flavors of white Mediterranean fruits. The finish is refreshing, leaving a minty aftertaste.



Food Pairing & Enjoyment

This wine pairs perfectly with fish dishes with sauces like Zarzuela. Additionally, it goes well with calamari, foie gras, or even on its own. It is best served at a temperature of 52°F.

Technical Data

Production area:	Catalonia, Spain
Vintage:	2022
Appellation:	Emporda DO
Varietals:	White Grenache
Vinification:	Harvested from low-yield vines, after pressing, the free flow must is fermented for 21 days. The wine spends a short time in French oak barrels with its lees
Soil:	Alluvial
Harvest:	Hand harvested
Acidity:	5.11g/l tartaric acid
Alcohol:	13%
Residual sugar:	0.00

