

Viña Esmeralda

MEDITERRANEAN
CLASSIC



Vintage: 2018

 **DO:** Catalunya

 **Grape varieties:** Moscatel and Gewürztraminer

Date grapes picked:

Moscatel: From the 27th of August

Gewürztraminer: From the 22th of September

 **Winemaking:**

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 2 weeks

Fermentation temperature: 16°C

Bottling month: From Noviembre of 2018

 **Technical data:**

Alcohol level: 11,5% vol.

pH: 3.20

Total acidity: 4.7 g/L (tartaric a.)

Residual sugar: 9.3 g/L (Glucose and fructose from the natural sugars in the must)

Allergy advice: Contains sulfites

 **Stored under the right conditions, the wine will hold its potential for the next:**

2 years

 **Available formats:**

150 cl, 75 cl and 37.5 cl

 **Tasting notes:**

Brilliant straw yellow. Very fragrant, with delicate floral (rose) and fruit (lychee) notes. Soft and seductive on the palate with a luscious (acacia honey) finish.

 **Serving suggestions:**

Sublime with seafood appetizers, fish and pâté. Well worth trying with Asian food. Serve at 11°C.

 **Story:**

The Mediterranean breeze blends with the scent of roses, which grow around our vineyards further inland, to bring us our most cherished gem: Viña Esmeralda. A pleasure to share that evokes the beauty of the Mediterranean and its unique places.