



# Viña Esmeralda

## MEDITERRANEAN CLASSIC

**Vintage:** 2019



**DO:** Catalunya



**Grape varieties:** Moscatel de Alejandría and gewürztraminer

**Date grapes picked:**

Moscatel de alejandría: Starting 4 September

Gewürztraminer: Starting 20 September



**Winemaking:**

**Type of fermentation:** In stainless steel under controlled temperature

**Number of days of fermentation:** 2 weeks

**Fermentation temperature:** 16°C

**Bottling month:** November 2019



**Technical data:**

**Alcohol level:** 11.5% vol.

**pH:** 3.18

**Total acidity:** 4.9 g/L (tartaric a.)

**Residual sugar:** 6.6 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.



**Weather conditions:**

A generally dry year with relatively mild temperatures. The winter was quite dry with normal temperatures, followed by a wetter, cooler spring that gave way to a very dry summer with moderate temperatures and a few heat spikes in July. These conditions brought about a significant delay in early varieties, whereas later varieties were less affected. Well ripened, very healthy grapes have resulted in highly aromatic, balanced white wines, but yields dropped by 10.