Viña Esmeralda

MEDITERRANEAN CLASSIC

Vintage: 2020

DO: Penedès

Grape varieties: Moscatel and Gewürztraminer

Date grapes picked:
Moscatel: From the 20th of August
Gewürztraminer: From the18th 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 December of 2020

Technical data:

Alcohol level: 11.5% vol.
pH: 3.24
Total acidity: 4.9 g/L (tartaric a.)
Residual sugar: 7.2 g/L (Glucose and fructose from the natural sugars in the must)
Allergy advice: Contains sulfites
Certified vegan wine

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

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 11ºC.

Awards:
· 90 points, JamesSuckling.com 2021 (Hong Kong)

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:
Overall, this was a rainy year with relatively mild temperatures. After a rather dry winter with mild temperatures, the spring was very rainy and warm, causing significant outbreaks of downy mildew in certain areas, including Penedès, that affected crop production. The summer was drier with moderate temperatures and a few heat spikes in July. Under these conditions, early-ripening varieties were noticeably ahead of schedule, whereas late-ripening ones were less affected. Even though the grapes ripened faster, the harvests were in good condition overall, which made it possible to produce fresh, balanced wines.

Desde 1976