Viniric
CALONGE · EMPORDÀ

Propòsit red

EMPORDÀ
DENOMINACIÓ D'ORIGEN

"Elegant, calm, long and complex. Vinified with Red Grenache and Monastrell. A mature wine to drink calmness."

Intense **color**, high layer, powerful red.

Nose: with shy entrance that takes strength in seconds. With notes of vanilla, black fruit, black chocolate, clove.

Mouth: elegant and fine, structured, round and complex.

Production: 7.532 bottles

Vinification: varieties vinified separately. Cooling and pre-fermentation in cold for 2 days at low temperature. Maceration / fermentation for 10 days in stainless steel. Between 6 and 8 months of aging in French oak.



Alcohol content (% Vol.): 14,00

Total Acidity [Tartaric g / l]: 5,18

PH: 3,54

Total Sulfur SO2T [mg / l]: 40

Viniric
CALONGE · EMPORDÀ

Propòsit white

EMPORDÀ
DENOMINACIÓ D'ORIGEN

"White grenache and malvasia. We looked for an elegant wine that, with a small step of 2 months of aging in French oak, gives it the complexity we look for in a gastronomic wine."

Color: powerful and vivid green due to no clarification or filtration.

Nose: very complex, spices, flowers and white fruits.

Mouth: with a very lively but well-integrated acidity, voluminous and long, with a special and very pleasant memory

Production: 3.428 bottles.

Vinification: Selection of grapes in the vineyard. Skidding and maceration for 24 hours. Cold fermentation for 12 days. 3 months with its lees with stirring without clarifying, filtering or stabilizing.
450 liters have spent 2 months aging in French oak.

Alcoholic content (% Vol.): 13,00

Total Acidity [g / l Tartaric]: 5,49

PH: 3,51

Total Sulfur SO2T [mg / l]: 52

