Viníric
CALONGE · EMPORDÀ

Vella Lola red

EMPORDÀ
DENOMINACIÓ D'ORIGEN

"Bold, kind and balanced. Grenache, Empordà variety par excellence. Monastrell and tempranillo brings with it a firm estructure."

Color: intense, high layer, powerful red.

Nose: intense and complex with notes of black compote fruit and small memories of vanilla and cloves.

Mouth: structured, round and complex with memories of black fruit.

Production: 12.863 bottles.

Varietats: Red Grenache, monastrell and tempranillo.

Vinification: varieties vinified separately. Skidding and cold prefermentation for 2 days at low temperature. Maceration / fermentation for 10 days in stainless steel.

Alcohol content (% Vol.): 14,00

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

PH: 3,51

Total Sulfur SO2T [mg / l]: 52



Viniric
CALONGE · EMPORDÀ

Vella Lola white

EMPORDÀ
DENOMINACIÓ D'ORIGEN

"Young, direct, clean, aromatic, with good body and very expressive. Made with native varieties of the area: white Grenache and malvasia."

Color: Yellow, bright and elegant.

Nose: intense with citrus notes and white flower details.

Mouth: structured and bulk with citrus presence. Long, persistent and pleasant memory.

Production: 11.636 bottles.

Varieties: white Grenache and malvasia.

Vinification: varieties vinified separately. Slipped, pressed and fermented in stainless steel at low temperature. Fermentation 12 days on average. 2 months of remontants with their lies.

Alcohol content (% Vol.): 13,00

Total Acidity [Tartaric g / l]: 5,71

PH: 3,18

Total Sulfur SO2T [mg / l]: 77



Viniric
CALONGE · EMPORDÀ

Vella Lola rosé

EMPORDÀ
DENOMINACIÓ D'ORIGEN

"Luscious and fresh."

Color: bright and powerful red.

Nose: powerful of fresh black fruit, strawberry and sweets.

Mouth: fresh with memories of strawberry, long and persistent.

Production: 2.650 bottles.

Varieties: red Grenache and monastrell.



Alcohol content (% Vol.): 13,00

Total Acidity [g / l Tartaric]: 5,53

PH: 3,18

Total Sulfur SO2T [mg / l]: 70