

trio varietal

TASTING NOTES

TRIO is apple green colour with darker tints.

Its primary nose is intensely floral, reminiscent of rosemary but with fruit notes, enhancing its finishing aroma of mint leaves.

On the palate it begins as fresh with elegant fruity notes pleasant to the taste with a eucalyptus finish and leaving an intense aroma on the palate.

A Wine to accompany Mediterranean cuisine. Highly recommended and excellent with fish, seafood or first dishes of pasta.

HARVEST


Chardonnay: end of August

Macabeo: end of August

Muscat of Alexandria: early September

VINEYARDS

100% from Emendis Estate.

 Macabeo
Muscat
Chardonnay

 serving temperature: 6-8°C

PRODUCTION

All the harvesting is done by hand into boxes (20 kilos), which are then maintained at 5°. A second selection is carried out to select the highest quality grapes that are pressed to extract maximum 60% of the juice.

Fermentation proceeds at a controlled temperature of 16°C. Before bottling the wine is slowly gravity filtered to retain to the maximum the varietal aromas.

Vineyards: Simple clay soils with low levels of organic materials.

Average vineyard maturity: 20 years.

Plant spacing: 2.5 x 1m.

Rootstock: American SO4.

Rainfall for 2006: 336.2 mm

Altitude: 300m

Vineyard orientation: southwest

Average Production: 6.000 kg/Ha

Alcohol: 12.5% Vol.

Total acidity (ATS): 4.5 g/l

Residual sugars: 2.0 g/l

