

EMeNDIS

estate wines and cavas

ULL DE LLEBRE

sumoll

TASTING NOTE

Mid-depth grenadine-color. Intense fresh-fruit (mulberry, sloe, currant and citrus) and spicy aromas that bring to mind aniseed and black licorice upon a floral (violets) and refreshing eucalyptus background. It presents a fine and balanced attack. A fresh, sweet and appetizing wine.

HARVEST

Manual harvest.

PRODUCTION

Pre-maceration for 48 hours at 15 °C. Cold fermentation and maceration (maximum 20 °C). Malolactic and ageing in vat. Minimum 3 months in vat and 3 months bottled.

Volatile acidity: 0.29 g/l
Total SO₂: 65 ppm
Sugars: 0.15 g/l
Alcohol: 12.70 °C.
pH: 3.55
ATS: 3.80 g/l



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Serve at 15 - 17 °C

