



## Empordalia

# Antima

*Antima by Empordalia is a refined and expressive wine that reflects the Mediterranean character of the region. It reveals notes of ripe red fruit, aromatic herbs, and subtle spice. On the palate, it is balanced and elegant, with smooth tannins and a long, harmonious finish.*

### Blend %

Grenache 60%, Carignan 40%

### Flavor profile

The wine has an intense, bright ruby color. Its aroma is a combination of very ripe fruits like plums and apricots, and exotic spices such as vanilla and cinnamon. The finish is long and the flavors from the new oak persist.

### Food pairing

Antima is a great choice to pair with red meat, roasts, and game, as well as dishes that feature mushrooms. For the best experience, it is recommended to serve at a temperature between.

### Tasting notes

The wine has an intense, bright ruby color. Its aroma is a combination of very ripe fruits like plums and apricots, and exotic spices such as vanilla and cinnamon. It also has a balance of scents derived from its aging process like leather and coffee beans. The taste is intense with notes of licorice spices and very ripe fruit. The finish is long and the flavors from the new oak persist.

### Winemaking

Maceration and fermentation for 30 days at a temp not exceeding 75°F. Aging in new French oak barrels followed by bottle aging.

### Appellation

DO

### Region

Catalunya

### Country

Spain

### Wine type

Red

### Blend

Carignan, Grenache

### Alcohol %

14.5

### Bottle size (ml)

750

### Soil

Alluvial

### Harvest

Hand-harvested