



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.

Flavor profile

This ruby wine features ripe plum, vanilla, and cinnamon aromas, a palate of licorice and cooked fruit, and a long oaky finish.

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 60-62°F.

Tasting notes

This wine has an intense, bright ruby color. Its aroma is a combination of very ripe fruits like plums and spices such as vanilla and cinnamon. It has tertiary aromas like leather and coffee beans. The taste is intense with notes of licorice and cooked 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

Grenache 60%, Carignan 40%

Vintage

2021

Alcohol %

14.5

Bottle size (ml)

750

Soil

Alluvial

Harvest

Hand-harvested