

**Appellation**

DO

Region

Catalunya

Country

Spain

Wine type

White

Blend

White Grenache

Alcohol %

13

Bottle size (ml)

750

Soil

Alluvial

Harvest

Hand-harvested

Empordalia

Mabre

Mabre by Empordalia is a structured and characterful red wine, showcasing depth and intensity. It opens with aromas of dark berries, plum, and spice, with hints of cocoa and earth. The palate is rich and enveloping, with well-integrated tannins and a persistent finish.

Flavor profile

Mabre is a white wine of golden color with hints of green. Its aroma is intense with the scents of white roses and exotic fruits, complemented by toasted notes from being aged in French oak. The finish is refreshing, leaving a minty aftertaste.

Food pairing

This wine pairs perfectly with fish dishes with sauces like Zarzuela. Additionally, it goes well with calamari, foie gras, or even on its own. It is best served at a temperature of 52°F.

Tasting notes

Mabre is a white wine of golden color with hints of green. Its aroma is intense with the scents of white roses and exotic fruits, complemented by toasted notes from being aged in French oak. When tasted, it is full-bodied with flavors of white Mediterranean fruits. The finish is refreshing, leaving a minty aftertaste.

Winemaking

Harvested from low-yield vines, after pressing, the free flow must is fermented for 21 days. The wine spends a short time in French oak barrels with its lees