



# Empordalia

## Sinols Blanc

*Sinols Blanc by Empordalia is a fresh and aromatic white wine, defined by its bright Mediterranean profile. It reveals notes of citrus, white flowers, and tropical fruit. On the palate, it is crisp and lively, with balanced acidity and a clean, refreshing finish.*

### Flavor profile

This refreshing white wine has a cool yellow hue, peach and jasmine aromas, and balanced acidity that lingers.

### Food pairing

This pairs perfectly with fish and shellfish, as well as creamy cheeses and semi-cured cheese. It's best served at a temperature between 46- 54°F.

### Tasting notes

Its aroma is a combination of peach, rose, and jasmine. It's an easy drinking wine with a balanced acidity that lingers.

### Winemaking

After pressing, the free flow must is fermented at 60°F.

### Appellation

DO

### Region

Catalunya

### Country

Spain

### Wine type

White

### Blend

Grenache Gris, Macabeo, White Grenache

### Vintage

2022

### Alcohol %

13

### Bottle size (ml)

750

### Soil

Alluvial

### Harvest

Hand-harvested