



# 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 is a refreshing young white wine with a cool yellow color and slight green undertones. Its aroma is a combination of peach, rose, and jasmine. The taste is smooth and pungent with a balanced acidity that lingers.

### Food pairing

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

### Tasting notes

This is a refreshing young white wine with a cool yellow color and slight green undertones. Its aroma is a combination of peach, rose, and jasmine. The taste is smooth and pungent 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

### Alcohol %

13

### Bottle size (ml)

750

### Soil

Alluvial

### Harvest

Hand-harvested