

# VIÑA Esmeralda

MEDITERRANEAN



**Vintage:** 2024

 **DO:** Catalunya

 **Grape variety:** Moscatel de Alejandría

**Date grapes picked:** From the 21st of August

 **Winemaking:**

**Type of fermentation:** In stainless steel under controlled temperature

**Length of alcoholic fermentation:** 2 weeks

**Fermentation temperature:** 16°C

**Bottling month:** From November 2024

 **Technical data:**

**Alcohol level:** 11.5% vol.


**pH:** 3.12


**Total acidity:** 5.0 g/L (tartaric a.)

**Residual sugar:** 8.1 g/L (Glucose and fructose from the natural sugars in the must)

**Allergy advice:** Contains sulfites

**Certified vegan wine**

 **Stored under the right conditions, the wine will hold its potential for the next:**  
2 years

 **Available formats:**  
150 cl, 75 cl and 37.5 cl

 **Tasting notes:**

Brilliant straw yellow. Very fragrant, with delicate floral (rose) and fruit (lychee) notes. Soft and seductive on the palate with a luscious (acacia honey) finish.

 **Serving suggestions:**

Delightful with seafood appetizers, fish, and pâté. The wine's fresh and fruity style makes it an ideal match for Asian cuisine. Serve at 11°C.

 **Story:**

The Mediterranean breeze blends with the scent of roses, which grow around our vineyards further inland, to bring us our most cherished gem: Viña Esmeralda. A pleasure to share that evokes the beauty of the Mediterranean and its unique places.

 **Weather conditions:**

The 2024 harvest was relatively early and produced lower yields due to several years of drought. Climate conditions varied, with heavy rains in spring and a mild summer. Temperatures during the growth season were similar to those of 2023, but cooler during fruit maturation. Precipitation levels were within normal range, albeit higher than in previous years. The grapes were harvested in good condition, producing fresh white and rosé wines with good acidity.