

emporio wines

GREAT SPANISH WINES



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editorial

CHRIS GARRIGÓS

In recent years, market trends are changing. The final consumer is giving more importance to varietals than to regions of origin and final presentation of the product.

The varietals are the strongest point in our selection of wines, we love to help the Spanish varietals to get known around the world, Spain has a lot of quality wines to offer with our special varietals, the white varietals like verdejo and albariño can only be found in Spain, our garnacha comes from the Empire of garnacha in Campo de Borja, the tempranillo from Navarra, Ribera del Duero and Rioja are well known internationally, but the world has to discover the varietal Tinta de Toro, we are working in a new wine made of monastrell, and also a bobal from Utiel-Requena. We do not remove the international grapes from our portfolio, because they have a special touch in Somontano and Priorat, like gewürztraminer, cabernet sauvignon, syrah and merlot. The grape takes the lead, the terroir, the climate conditions, the winds, the altitude and age of the vineyards, the Mediterranean and Cantabrian sea plus the Atlantic ocean,... is what gives the wine its personality. All these conditions can only be found in Spain, and that is what we want to introduce to the consumer, the varietals and their excellence, the quality of Spanish wines that cannot be compared to any region in the world in terms of quality / price.

about
emporio wines
who we are
what we do
EW



Emporio Wines has been working for the past 15 years as a marketing and wine making consultant for Spanish wines, we create and develop new products constantly to suit the new market trends , managing to create a portfolio of wines designed to live up to the export markets expectations , allow our customers to make their full margins on top due to our competitive prices.

Over the years EW has developed a number of brands in areas that have special recognisement for quality. We are focused in our Spanish varietals, verdejo, tinta de toro, tempranillo, garnacha, cariñena, albariño... but also in blends with foreign varietals like merlot, syrah and cabernet sauvignon that have a different expression within our territory, like Priorat and Somontano. In our website you will find a selection of our wines, but we have much more! If you are looking for something in particular and don't see it in our website... just ask! For sure we have it!

Chris Garrigós started working at “Bodegas Vinival”, an association of 3 wineries including his family’s, in 1980 -the 6th generation of his family- to follow tradition and join the family wine business. After 4 years learning the ropes, Chris entered the sales division, eventually becoming the Sales and Marketing Director. In 1990, “Bodegas y Bebidas” took over Bodegas Vinival and Chris became a decisive key person for the development of this flourishing international sales for a number of wineries owned by the group. After 7 years with “B&B”, Chris started working at “Campo Viejo” , a short period of time in La Mancha with “Bodegas Lozano” and in “Garcia Carrion” as Export Director. Chris started his own company, Emporio Wines. Acting as a Export Director and Consultant, he helped wineries to adapt their wine styles for the international markets.

Customer Service
Marketing Advise
Wine Consultant
Logistic Support
New Products
Development
Branding
& much more

Barbián



TORO
Denominación de Origen



**the
elegance
of the
panther.**

The definitive Roble from Toro

Barbián means in “old spanish” brave, dared, gallant, determined, perky , impulsive...

THE WINEMAKING: 30% of the wine is made traditionally undergoing controlled fermentation at 27° for 15 days and 70% undergoes delestage for 5 days. Bush wines: no irrigation allowed. Delestage and micro-oxygenation to extract colour and aroma whilst toning down the tannins. Four months in a selection of french and american barrels.

THE TASTING NOTES: Dark ruby colour with violet hints at the rim, clean and bright. Deep intense ripe fruit and toasted aromas. Rich, red fruit with well-integrated oak. Smooth and long finish.

THE REGION: Toro is a lesser-known region of Spain but home to some of its finest wines made from the Tinta de Toro grape, the original un-grafted variety of the Tempranillo grape, which produces wine with more colour and higher tannin levels than Tempranillo elsewhere in Spain. It covers around 6,000 hectares of vineyards, where the local variety Tinta de Toro is the main character. Has an extreme continental climate, with an annual average of rainfall of around 350 – 400 mm., between 2,600 and 3,000 hours of sunshine per year and an altitude between 650 m. and 750 m. Traditionally associated with bull-fighting and bull running and for its gusty robust reds, the region is now producing more elegant and modern wines. Bos, which is produced for us at the Covituro winery, displays all the typical deep colour and rich fruity aromas but has been made with deliberately restrained tannins to provide smoother, much more elegant drinking. Fittingly the label features an elegant image of the the region's defining image and the wine is named after the genus for cattle.

The harvest News

FROM RIBERA DEL DUERO, RUEDA, LA RIOJA, SOMONTANO, PRIORAT,
NAVARRA, TORO, RIAS BAIXAS, CAMPO DE BORJA, JUMILLA, UTIEL-REQUENA



News from Toro: 23.000 tons of grapes!

The harvest, which began on 8 September with the white varieties Malvasía and Verdejo, has been characterized by the high quality of the grapes harvested. The 2016 vintage in the Denomination of Origin Toro concluded last November 4th with the collection of 23,042,709 kilos of grapes, 29.65% more than in the 2015 campaign, a record in the area, where the Tinta de Toro has represented 92% of the total kilos that have entered the mills. The first musts and wines have high coloration indexes and moderate alcohol content, very suitable for breeding. The most remarkable aromas are the nuances of fresh fruits.

The climate has been marked by a rainfall of 278.75 mm, the absence of strong frost in the vegetative stop phase and by the high summer temperatures, both day and night.

News from Ribera del Duero:

The vintage 2016 began on October 3 and ended on the 16th. It has been, therefore, a vintage "typical" as to the starting date, already in October, and its duration, something less than 15 days.

The weather has been the usual of the beginning of autumn, maximum temperatures during the day of about 20°C, and great falls

during the night, around 2°C in the final days of the vintage. The harvest has been made in the absence of precipitation.

The sanitary state of the grape has been excellent, the level of alcoholic ripening has been medium, -wines between 13.5 and 14.5% Vol-, and the level of polyphenolic ripening has been medium high.

The wines will be long maceration, in order to get a good phenolic extraction and achieve a good roundness in the mouth.

As for quantity, and although at the global level of the area the harvest has been quite abundant; due to the limitation of yields, the harvest has been of average volume, with a yield very little superior to the one of the 2015.

The harvest News

News from Somontano:

The 2016 vintage has been marked by the dry and hot summer. White varieties without irrigation have yielded very low yields, which affect mature and fattened wines, although colored because of the small size of the grain; However those farms that have been watered have reached maturity in equilibrium and we have obtained fresh and varietal wines, which will allow us to make coupages in which we combine maturity and structure in the mouth with freshness and fruit in the nose.

Something very similar has occurred with red varieties, with a lower overall yield than the year-on-year average but of great quality, having obtained grapes with a very good weight / volume ratio: this year we will have wines of intense color, with ripe fruit and very good structure, so much that the work in the winery during the winter with barrels and lees will be fundamental to achieve the balance.

News from Priorat:

-The year 2016 in Priorat wine region started with relatively strong rains but mild temperatures. Producing a good and harmonious blooming.

-The Spring in 2016 was generous, warm and rainy enough to maintain a good growing rhythm producing very exuberant and healthy plants.

-Due to the lack of rain during summer, we reached a good balance between the grape and the leaves' density.

-Extreme dry summer, with only one day of rain in 3 months. The lack of water produced an important drought stress to the vine. -The grape ripening was significantly delayed by the very hot summer experienced in the whole Mediterranean area.

-The strong temperatures produced small but very healthy grapes.

-The manual harvest of the grapes for started in our Priorat Estate on September 11th 2016. 10 days later, comparing to previous years.

-The chronology of the harvested varieties: Merlot, Grenache, Syrah, Cabernet Sauvignon and Samsó.

-The harvest 2016 in Priorat ended on October 17th with the Carignan.

-Yield: between 1.500 and 2.500 Kg/ hectare in top parcelsas 'Les Escomelles' and 'Les Foreses'; between 3.500 i 5.500 Kg/ hectare.



The harvest News

News from Rueda:

The Denomination of Origin Rueda has finished the harvest with a total of 108,812,763 kilos of grapes received. Of these, 99.02% (107.747.261) corresponds to white grapes. The native variety Verdejo supposes 85.08% of the total production, with 93,368,169 kilos received.

This year the harvest was well expected, but ends with excellent data in the D.O. Wheel. Excellent quality and record figures with 108,812,763 kilograms of grapes.

A few wines of the highest quality are expected thanks, among other things, to the excellent state of health of the grapes and the correct maturation of them. Jesús Díez de Íscar, technical director of the D.O. Rueda considers that "this year the wines of the denomination are going to have in general more structure of mouth. As for the variety verdejo, we expect very fresh wines, longer than in the previous vintage and in which the personality of the Verdejo will be very marked".

The harvest began the night of 4 to 5 September with the variety Sauvignon Blanc, with a shorter vegetative cycle and early ripening. The third week of September began the collection of the Verdejo. Jesús Díez de Íscar says that "although we started ten days later than in 2015 due to the high temperatures, it has been a very quiet campaign. It has been harvesting as indicated by the maturity indexes of each plot, looking for the best balance between the degree and the acidity. This year the grapes have an excellent state of health."

News from Cava Region: Penedés

The manual harvest of the grapes for PERE VENTURA base wines and CAN BAS DOMINI VINÍCOLA still wines started in our Estate on August 10th 2016.

-The chronology of the harvested varieties: Chardonnay, Pinot Noir, Muscat, Sauvignon blanc, Macabeu, Xarel·lo, Parellada, Merlot, Syrah and Cabernet Sauvignon.

-The harvest 2016 ended October 17th with the Cabernet Sauvignon.

-Yield: 1500 Kg/hectare for the Chardonnay and Macabeu; 5000 Kg/hectare for Sauvignon Blanc, 8000 Kg/hectare for Muscat and Xarel·lo; and approximately 6000 Kg/hectare for all the red varieties.



The harvest News

News from Jumilla:

The production will be this year up to 30% lower, according to the first estimates, given the scarcity of precipitation, reaching approximately 85 million kilos throughout the Denomination of Origin.

Rainfall is the area where this reduction is most pronounced "despite the rains of the last few days helping to improve the ripeness of the grapes," says Pedro Lencina, chairman of the Denomination of Protected Origin Jumilla, who also points out that "Vineyard has had a good vegetative development with balanced blooms and berry set, with good synthesis of polyphenolic compounds.

It should also be noted that pests and diseases have been minimal and even null in most of the areas corresponding to the production area, with a minimum number of foliar treatments performed this year.

"In general we can say that the beginning of harvesting has come with some delay compared to a normal year," says Pedro Lencina, "as always the first area to start harvesting has been the southern area of the municipality of Jumilla (Cañada del Judío) where in the last week of August grape varieties of earlier varieties (syrah, merlot and some white) were collected.

News from Navarra & La Rioja:

The winter was very rainy, the spring warmer than usual and very humid and then we went to a dry summer without rain just before the harvest, in general it has been a rainy season but with a lot of humidity that

drenched the earth every day. It has been classified as a good vintage, at 20% less production due to weather conditions, little snow, warm spring and dry summer makes it slow down and decrease the production of grapes.

News from Campo de Borja & Aragón:

In Campo de Borja & Aragón the conditions have been similar to Rioja and Navarra, but without effects, the harvest has been of great quality with absence of diseases, also with low production and without hardly any treatments.

In general, ripening has been optimal in all regions.



The White Selection

Gerberas White: our new brand made from Macabeo from Aragón

white tempranillo

our new varietal from La Rioja

Tempranillo blanco was discovered in 1988 by a wine grower in a Tempranillo vineyard near Murillo de Río Leza in the La Rioja province of northern Spain. While Tempranillo is a dark-skin variety used to produce red wine, the grower discovered that one of his vines had undergone a mutation that produced yellow-green clusters after veraison.

Currently Tempranillo blanco is found only in the Rioja wine region of Spain. Under the DOC rules, in order to have new plantings of Tempranillo blanco vineyards must pull up or uproot a previous planting of another variety. Wineries are able to use Tempranillo blanco in blends or as a varietal bottling.

Viticulture and winemaking:

An experimental vineyard with Tempranillo blanco plantings in the Rioja.

Tempranillo blanco produces medium-sized clusters with loose, average size berries that are yellow-green in color. The variety buds late but goes through veraison and ripens early. At harvest the grapes usually have a high malic acid and high levels of aromatic phenolic compounds such as terpenes that contribute floral, tropical and citrus notes to the wine.

As a new variety, growers and winemakers are still learning about Tempranillo blanco and the types of wines it can produce.



white garnacha

our new discover from Montsant

White Grenache (80%) and Macabeo (20%) from old vines planted in “Loam” where the maximum minerality of variety and gives the wine a pure Mediterranean personality which together with the freshness make a very elegant wine with a lot of finesse.

Elaboration:

Both grape varieties are vinified separately: White Grenache comes from 40 year-old vines, and it is only harvested when the ripeness of the grapes ensures structure and varietal expression to the wine. The wine floral aromas and freshness. Strict and meticulous selection of grapes on the vines. Manual harvesting in 15 kg boxes. Grapes maintained at 0°C during processing. Manual table selection. Soft destemming and vinification in 100 hl steel tanks. Naturally settled for 48 hours in order to keep primary aromas. Controlled fermentation process at constant temperature of 17°C. After fermentation we do assemblage. Half the wine ages in french oak barrels of 225 litres for 25 days with its own lees, and the other half in tanks in order to extract the highest varietal expression.

Tasting:

Complex wine with an intense bouquet marked with fresh aromas of floral “white rose”, white fruit “lychee” and flintstone. Round and full with well integrated flavours in the mouth, creamy with an extremely elegant and fresh finish with a lingering salty minerality.



verdejo

our Calamar from Rueda region

Golden Medal IWC Vienna 2016

Silver Medal at Brussels 2016

Bronze at Decanter 2016

Calamar is a classic, premium expression of the Verdejo grape variety: aromatic, herbaceous, fresh and elegant. It is made for us in Rueda, home of the Verdejo varietal, where the hot days and cool nights produce perfect acidity levels. Calamar is a high-level Verdejo which year after year has won medals in international competitions. It's made from a high percentage of grapes from very old vines grown in stony soil and its lees have been worked intensively by the winemaker to extract maximum aroma and flavour. It's not always easy to find the perfect wine for seafood but this is a perfect match, hence its name Calamar (Spanish for squid). It's also an excellent aperitif and is great for accompanying rice dishes, pasta and poultry.

Elaborated from grapes picked at night from 40 years old vines, planted on gravel land and fermented for 22 days at 14°C. Then it stays on its fine lees for 4 months. The aroma and flavor of the Verdejo grape has shades of scrub herbs, with fruity hints and an excellent acidity. The extract, factor of personality of the great white wines, is noticeable by its volume and its characteristic bitter touch that projects a flash of originality in the mouth, accompanied by a large fruit expression. These are wines of great harmony, with a long aftertaste.



albariño

our taboexa from Rias Baixas

Albariño grapes exclusively.

The wine is a blend of grapes from the estates: Taboexa (13ha), the highest at 300 meters above sea level, with a sandy and granitic soil, quite usual in the region, giving the wine its characteristic freshness; "Arantei" (35ha) at 30 meters above sea level, with lots of clay and pebbles, giving the wine mineral and fruity complexity.

The harvest starts in the middle of September, and the grapes are collected manually in 20 kilo crates, with strict control at the reception area.

70% of the grapes are macerated for 6 hours at a controlled

temperature of 8-10°C and then pressed. The fermentation takes place in stainless-steel tanks at controlled temperature for 2-3 weeks.

Colour: intense and clean straw-yellow colour with bright green tones.

Nose: it shows aromas of fresh herbs and laurel with fine floral and

lemon notes, as well as white stone fruits.

Palate: fresh and rich, with citrus notes and a long finish.

Temperature: Best served at 8-10°C

It goes well with grilled fish, shellfish, rice dishes, salads and other vegetarian dishes. Best served at 8-10°C



gewuztraminer

our de beroz from somontano

With a lively and elegant shine shows shades of yellow and steely, denoting youth and freshness of the wine. With floral aromas, rose petals and violets, fruits, especially lychees and ripe banana, also citrus, it is a distinctly varietal and complex wine, with a reminiscent of yeast and baking at the end, as well as with own limestones notes because it rest on its lees. Spectacular attack and very expressive. Bulky, dense and fat in its path and with an aftertaste to merengue, very ripe banana and ginger.

Somontano is unique in Aragón, if not Spain, in that its wines defy pigeonholing. The name means at the foot of the mountains and perfectly defines the geographic area where it sits this designation of origin, since it is a transition zone between the Ebro River valley and Pirineos. The DOs Costers del Segre and Navarra are about equidistant, east and west, respectively, and yet Somontano owes nothing to either of them. Its altitude, climate, soils and native grape varieties are all contributors to the uniqueness of the area.

Soils tend to be heavy on sandstone and clay (hence the bright red colour) with aluvial material near the rivers. It has low fertility and good drainage. Almost all the soils are rich in calcium carbonates which makes them ideal for vinegrowing.

The altitude ranges between 350 meters and 650 meters. The climate, continental, is softened by involving the Pyrenees coat against the cold north winds. Yet there are frequent frosts in winter and summer temperature extremes. The temperature differences between day and night are also very pronounced. The average rainfall is 500 mm.



chardonnay

our Eolo from Navarra

Vineyards of the Ribera Baja of Navarra, close to the majestic Moncayo Massif, using grapes harvested the first week of September.

Fermentation without the skins, with a controlled temperature not higher than 10°C, during 30 days, adding locally produced yeast.

Yellow-coloured wine, with a green iridescence.

Tropical and white fruits, with distinguishable overtones of quince in its fragrant aroma.

Vivacious, virile, fine and elegant, with brief lemony overtones. Its finish is sweet, harmonious, and lingering.

There is an exceptional situation, almost unique in the Iberian Peninsula: the confluence of the Atlantic, continental and Mediterranean climates.

“Viña Valdorba” is the winery we selected from this area: we work with them since 2005, it is a small family winery boutique in the heart of Navarra, based on Garnacha, very good Syrah and Cabernet, chosen majority for its winemaker, Luis Pascual, also because the winery is very modern but their way of making wine is very traditional, selected also because they are very familiar with the area, product possibilities, Syrah, Chardonnay, is ideal for small customers and because its quality.



malvasia

our Cien from toro region

Cien means one hundred, relates to the number of days between flowering and harvest of the grapes.

A fresh, floral and gently aromatic white wine, with a twist of exotic spice and rounded finish. Produced from the local Malvasia grape, grown on Toro has pebble soils at an altitude of 650 metres above sea level.

This is a tasty wine, clean and easy to drink, with moderate acidity and a delicate range of aromas of tropical fruits, and white flowers. The palate is fresh, pleasant and well balanced. Served chilled is the perfect white wine as an aperitif or to enjoy with tapas, fish or light meals.

Toro is a lesser-known region of Spain

Has an extreme continental climate, with an annual average of rainfall of around 350 – 400 mm., between 2.600 and 3.000 hours of sunshine per year and an altitude between 650 m. and 750 m. Traditionally associated with bull-fighting and bull running and for its gusty robust reds, the region is now producing more elegant and modern wines.



macabeo

our new brand Gerberas from Aragón



white and light dry wine, fruity, fresh, and well balanced.
the perfect wine to take with pasta, pizza, rice dishes and seafood.
unbelievable quality price, amazing presentation.



Gerberas Rosé: our new brand made from Garnacha from Aragón

tinta de toro & garnacha



our Cien from toro region

Cien means one hundred...
One hundred days from the flowering and harvest of the graps, isn't cute?



our Gerberas from Aragon

Gerberas is one of the most famous flowers around all the world... flowers and wine are always a good combination!



garnacha & tempranillo



Eolo sangrado from Navarra

From the colder areas of Navarra and from our best very vineyards of garnacha and tempranillo, we create this rosado sangrado. The teardrop must is extracted through the bleeding method, in order to be fermented at a temperature not higher than 18oC. Once the fining process is carried out, the wine is immediately bottled for its immediate distribution.

Strawberry red, crisp and lively.

Fruity, fine and delicate.

Fruit-flavoured, aromatic afertaste, a wine composed by flavours unique to the Garnacha.



Castroviejo from La Rioja

This is a new wine coming from La Rioja, the first rosé from the winery, it is a soft rosé dry wine perfect to chat with your friends while having a nice picnic on the country side!

The winery has the most modern technology and the oldest savoir faire from the winemakers in La Rioja.





The Red Selection

Gerberas Red: our new brand made from Garnacha from Aragón

the classic spanish varietal



tempranillo

from Navarra, Ribera del Duero & La Rioja



tinta de toro

our Bos from Toro region

Toro is a lesser-known region of Spain but home to some of its finest wines made from the Tinta de Toro grape, the original un-grafted variety of the Tempranillo grape, which produces wine with more colour and higher tannin levels than Tempranillo elsewhere in Spain. Traditionally associated with bull-fighting and bull running and for its gusty robust reds, the region is now producing more elegant and modern wines. Bos, which is produced for us at the Covituro winery, displays all the typical deep colour and rich fruity aromas but has been made with deliberately restrained tannins to provide smoother, much more elegant drinking. Fittingly the label features an elegant image of the the region's defining image and the wine is named after the genus for cattle.

100% Tinta de Toro.

2 months in oak.

Delastage and micro-oxygenation to extract colour and aroma whilst toning down the tannins.

Dark ruby colour with violet hints at the rim, clean and bright.

Deep intense ripe fruit and toasted aromas.

Rich, red fruit with well-integrated oak. Smooth and long finish.

AWARDS

Silver Medal at Brussels and Decanter 2016 and Bronze Medal at IWC 2016.



garnacha

our delincuente from Campo de Borja

Vineyards located 350-600 meters above sea level. Calcareous soils.

Elaboration: Fermentations in stainless steel tanks from 22°C to 25°C, at this temperature maintains all the aromas of Garnacha.

Tasting notes: This wine with intense red colors and purple reflections, gives us an intense bouquet of ripe fruit with floral notes. It is a wine with a long aftertaste, very balanced in the mouth, ripe fruits and spices, all this offers us a velvety wine of elegant tannins and a perfect blend, ending with a complex and persistent end.

Cierzo is the name of the wind at CAMPO DE BORJA.

It is a fresh strong and a dry wind originated in the Ebro Valley due to the pressure difference between the Cantabrian Sea and the Mediterranean Sea. Hinders the development of certain pests, cools the temperature in summer and freezes in winter.

The wine heritage of the DO "Campo de Borja" is very rich in terms of "Garnacha"; the oldest vineyards in the DO dating from 1145 and 5000 hectares of Grenache, more than 2,000 are aged

between 30 and 50. They have low productions, but immensely appreciated enologically, because the structural and aromatic complexity that provide to the wines.

If any nuance defines Campo de Borja wines is its unique balance, contrast rich product present in the area and the determination to combine modernity and tradition in some intense wine with crisp fruit flavors, energy and personality.



syrah

Eolo from Navarra and Batan de Salas from Somontano

Eolo Syrah:

Lower Mountain Vineyards, near the Sierra de Ujué, with grapes harvested by hand and transported to the winery in nacelles 12 kilos, kept in refrigerator for later stripping. Fermentation was performed with whole grain, making their daily pumping gravity. Maintaining a climate varying between temperature and density profile, lengthening the fermentation 24 to 30 days. Cherry red colour. Ripe black fruit, with touches lightly toasted and roasted noble wood. Powerful and meaty, well structured, with a noble, silky, polished tannins. Perfectly balanced, round wine with great volume. There is an exceptional situation, almost unique in the Iberian Peninsula: the confluence of the Atlantic, continental and Mediterranean climates.

Batán de Salas Syrah

Intense deep purple color with crimson red highlights. It has a markedly varietal aroma, with balance and elegance in aromas that are between violets and a fleshy aroma of red fruits. At the time of being in the glass, the complexity increases by the appearance of notes of smoke and caramel. Attack of round and long tannin, the passage through the mouth is accompanied by blackberry, dairy and violet flavors. Spicy and refreshing finish. You can also find two more monovarietals from Batán de Salas: merlot & cabernet sauvignon.



Ardiles

from Priorat

Garnacha negra, Cariñena, Cabernet Sauvignon, Merlot & Syrah.

The 2014 stands out for a rainier and warmer than usual spring. The summer became with absence of rains as it is usual but with temperatures more moderated than the average. As a result, the grape arrived to the ripening period in optimum conditions. Regarding the autumn, it was warmer and rainier than usual too, fact that advanced the harvest of the latest varieties.

Vine training: Horizontal training (Cordon de Royat). Shoot growth along vertical trellising. After the grapes have been pressed, fermentation is carried out in stainless steel vats at 25°C, to be followed by the malolactic fermentation. At exactly the right moment, the selected wine is transferred to 225-litre French oak casks, where it will then age from between 8 to 12 months prior to bottling.

Type of oak: 100% French oak, medium toast and of a second and third use.

It is a wine with gorgeous fruit aromas, especially blackberry, laced with spices and Cassis. Black pepper and smoke lift the lingering, silky finish.



Cariñena, Cabernet Sauvignon, Merlot & Syrah.

our selection from Somontano

Exclusively from the unirrigated vineyards from the family, in the area of Salas Altas y Salas Bajas. The best plots of each variety are selected, with a perfect health status and lower production. They are developed separately fermenting for at least 20 days at temperatures between 25 and 26 degrees to remove all the color and all the tannins but preserving the maximum ripe of fruit. After a long aging for 18 months in new French oak barrels of various woods and toasts, the blend is made final later during aging in bottle for 18 months to get the perfect assembly of the aromas and flavors of the grapes and the stay at the barrel.



organics



From Toro

Cermeño Tinto Ecológico 2015 is a young wine, with a lot of fruit both in the nose and in the mouth, typical of the variety Tinta de toro with what is made. Gold Medal in the new wine awards 2016.

Toro Region is or is a lesser-known region of Spain but home to some of its finest wines made from the Tinta de Toro grape, the original un-grafted variety of the Tempranillo grape, which produces wine with more colour and higher tannin levels than Tempranillo elsewhere in Spain. Traditionally associated with bull-fighting and bull running and for its gusty robust reds, the region is now producing more elegant and modern wines.



From La Rioja

Stringent selection of the best Tempranillo grapes from estate vineyards grown according to the practices of organic farming, seeking the greatest harmony with the environment. Made following the traditional method of stemmed grapes and 48 hours cold maceration prior to fermentation and maceration for 21 days in stainless steel vats at a controlled temperature.

Aged for 4 months in new French- (50%) and American-oak (50%) casks with subsequent rounding off in the bottle.

Tasting notes:

Dark cherry colour, with good depth and intensity and a violet rim.

On the nose you discover a perfect mingling of ripe fruits and berries, spices and toasted, charred oak aromas.

In the mouth it is meaty and round, with character and soft, ripe tannins and a long, lingering aftertaste.



cavas: sparkling wines macabeo, parellada & xarello

The climate is Mediterranean, with mild winters and warm summers. The Low Penedès is the hottest region due to its proximity to the sea. The climate is cooler in the Central and High Penedès. The latter is more hilly and has a slight continental climate.

The average temperature in Penedès is 14,4 degrees Celsius.

Elaboration:

Once each variety has been collected separately, the grapes are de-stemmed and the pulp is cooled to 14° C before pneumatic pressing at 0.2 bar. Then the flower must is separated 55%, followed by the static silting. The fermentation takes place in stainless steel tanks at a controlled temperature of between 16 and 18° C.

After careful blend of the three varieties, gentle clarification is performed, as well as tartar stabilisation and final filtering. The second fermentation takes place in the bottle following the traditional method, with minimum ageing on lees of 12 months.

Type of cava: Brut with 8 gr/l, from 12 months ageing in underground cellars.

Tasting note and Gastronomy: For its dynamic mousse, its freshness and elegant

aromas of white fruits, Mirame makes a delicious aperitif and pairs with any starter.

An ideal companion for seafood and savoury tarts and salads.

Serve at a temperature of 6°-7°C.



awards



ASIA GOLD



albariño, chardonnay, verdejo, malvasía, tempranillo blanco, gewuztraminer, garnacha, garnacha blanca, tempranillo, tinta de toro, cabernet sauvignon, merlot, syrah, cariñena.

Rias Baixas, Toro, Rueda, Ribera del Duero, Navarra, la Rioja, Priorat, Montsant, Somontano, Campo de Borja, Jumilla, Utiel-Requena.

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