

SPAIN

VIÑA ESMERALDA

Fast Facts

Owner:
Familia Torres

Winemaker:
Josep Sabarich

Established:
1976

Region:
DO Catalunya



Viña Esmeralda Winery

Founded in 1976 by Familia Torres, and classically Mediterranean, Viña Esmeralda is known for its glamorous, fresh, and easy-drinking wines.

The History

Viña Esmeralda was inspired by the color of the sea. Its aim is to embody the Mediterranean lifestyle and all the elegance and femininity it has to offer, providing still and sparkling wines fit for any event, even special occasions. Wherever you are, Viña Esmeralda takes you where you want to be.

The Terroir

Catalunya is situated at the very northeast of Spain, right at the border of southern France. The climate is Mediterranean and continental. The soils are calcareous sedimentary deposits that are poor in organic matter, with silt and clay while the begin at sea level and go all the way up to 800 meters (over 2,600 feet). Some of the regions where grapes are harvested include Penedès, Terra Alta, Priorat, and Costers del Segre.



SPARKLING BRUT: 100% Moscatel harvested in early September. Primary fermentation in temperature-controlled stainless steel tanks lasts 14 days. Secondary fermentation lasting 10 days follows. Good intensity, with fresh fruit accompanied by white floral notes characteristic of the Muscat variety. The wine is fresh on the palate, with good acidity and fine bubbles, revealing floral and citrus notes.



BLANCO: A blend of Moscatel de Alejandría and Gewürztraminer Catalunya. The Moscatel de Alejandría grapes are harvested in late August and the Gewürztraminer grapes are harvested in late September. Fermentation in temperature-controlled stainless steel tanks lasts 14 days. Brilliant straw yellow. Very fragrant, with delicate floral (rose) and fruity (lychee) notes. Soft and seductive on the palate with a luscious (acacia honey) finish.