



Empordà – Costa Brava

Empordalia

Winery Info Sheet



Proprietor: Empordalia, founded in 2005 owning 865 acres is the result of a merger between Pau Roses and Vitivinicola Alt Empordà, making this group the largest vineyard landowner in the Empordà region.

Winemaker /Vineyard Manager: Emili Esteve *and* Simon Casanovas.

Location: Located in Zone 5, at 226 *ft altitude*, in the town of Pau, province of Gerona. Empordà Costa Brava is the most northeastern region in Spain, a few miles south of the French border near the Mediterranean Sea.

Wines made: Marola, Vinya Verdera, Sinols Coromina, Sinols Crianza, Sinols Garnacha Solera, Sinols Moscatel Dulce, and other wines not currently imported by Ole Imports.

Climate: *High Mediterranean (Zone 5) hot days and moderate nights.* The vineyards of Empordalia at 226 *ft altitude* have *average temperatures from April to October of 67 ° F*; (higher than the standard in Zone 5, which is 63° F.) and *16.3 in. of rainfall*. These higher temperatures increase sugar content and lower the acidity but due to higher levels of rainfall, grapes are balanced in acidity, improving the freshness and aromatics of the wines. *Temperatures in Empordà are higher than Penedés, Priorat, and Montsant; lower than 67.3° F in Terra Alta.*

Soil: *Empordalia vineyards are composed of volcanic slate stone, granite and limestone.* These heat-retaining soils absorb the sun's heat, reflecting back onto the vines during the night—further ripening the grapes. In addition the 5-degree slope gradient of these vineyards increases the direct rays of the sun's exposure and gives good drainage. These “terroir” or environmental variables are important to reduce the negative affects of humidity in the vineyard.

What makes this producer unique? **1)** Over 50 years old vines of Cariñena. **2)** Low yields resulting in high skin to juice ratios. **3)** Estate owned vineyards. **4)** A “terroir” processing an environment with balancing influences of temperature, rainfall and soil composition resulting in wines with ripe fruit character, well balanced structure and lingering fresh finish.



There are 5,115 acres of vineyard land in Empordà.



Coastline of Costa Brava Empordà.



Greek wine vessels from 6th century B.C. found in the Empordà wine region

BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES	GRAPES	SOIL	ALTITUDE	SLOPE
SINOLS PARCEL	300	40 - 60	CARIÑENA	LIMESTONE, GRANITE, SLATE	226 ft	5%
VERDERA PARCEL	300	45	GARNACHA	SLATE STONE, GRANITE	226 ft	5%
GAONA PARCEL	265	35	CABERNET	LIMESTONE, SLATE STONE	226 ft	5%
TOTAL	865		CARIÑENA (50%), GARNACHA (40%), CABERNET (10%)			



Empordà – Costa Brava

Bodegas Empordalia - Pau Roses



Name of Wine: Marola 2005

Producer: Bodegas Pau Roses

DO: Costa Brava (Zone # 5)

Grape Varietal: 65% Cariñena, 35% Garnacha

Production: 5,000 Cases made – 3,000 for the U.S.

Wine Maker: Emili Esteve

Ageing: Stainless Steel Tank

Notes:

Marola 2005 IWC **89 pts**

Ruby with a bright rim. Intensely perfumed scents of wild strawberry, raspberry preserves, minerals and fresh rose. Crisp, energetic red berry flavors are complicated by a mineral element and nicely framed by delicate, dusty tannins. But this is all about fresh, sweet red fruits and silky texture. A ridiculous bargain that drinks far above its price.
IWC by Josh Reynolds Sept/Oct 2006



Empordà – Costa Brava

Bodegas Empordalia- Pau I Roses



Name of Wine: Sinols Moscatel Dulce 2005
Producer: Bodegas Pau Roses
DO: Costa Brava (Zone # 5)
Grape Varietal: 100% Moscatel.
Production: 500 Cases made – 100 for the U.S.
Wine Maker: Emili Esteve
Ageing: None
Notes:

Sinols Moscatel 2005 IWC 90 pts

Bright yellow. Intense peach, apricot and mint aromas, along with a hint of honey. Luscious and deep, with a powerful peach nectar flavor and complicating herbal nuances. The rich, expansive, long finish shows a lingering note of floral honey. IWC by Josh Reynolds Sept/Oct 2006

Previous Ratings:

2004 Vintage: 90 pts by Robert Parker June 2005



Name of Wine: Sinols Garnacha Tinta Solera N/V
Producer: Bodegas Pau Roses
DO: Costa Brava (Zone # 5)
Grape Varietal: 100% Garnacha
Production: 300 Cases made – 75 for the U.S.
Wine Maker: Emili Esteve
Ageing: 36 months in Oak and Chestnut Barrels
Notes:

Sinols Garnacha Solera N/V IWC 91 pts

Amber-rimmed pink. Energetic and exotic on the nose, showing a wild array of red berry and spice qualities: raspberry, strawberry, fruitcake, molasses, cinnamon, smoky bacon and minerals. Pure and seemingly dry, with excellent lift to the exotic red fruit and smoky spice flavors. Impressively fresh and tangy on the finish, with superb penetration and length. Only 75 cases will be imported. IWC by Josh Reynolds Sept/Oct 2006

Previous Ratings:

NV released on 05: 91 pts by Robert Parker June 2005