

àmfora

Once upon a time in our origin town, Palma D'Ebro, a small Catalan village, we were walking around the fields that several decades ago, our ancestors labored with their hands, when we found this clay amphora, a container they used to keep what they drank. Years later, interested in this traditional and authentic container also used for winemaking, we came up with the idea of making this wine, orange like the clay and fresh like the drink inside it.

Authentic as well, the grape variety that vintage after vintage we've tried to bring back to life, Rosa del Perú. Here, this new attempt, brave, interesting and different.



Orange Wine

Vintage: 2022

Grape Variety: Rosa del Perú

Grapes Origin: San Luis Potosí, México. 1,840 masl

Harvest: 3rd week of August

Bottles produced: 907

TASTING NOTES

Appearance: Clean and bright. Pale salmon color with orange tones.

Bouquet: Aromatically expressive. Peach stands out among the fruity aromas. Some nuts and flowers also appear.

Taste: Light bodied dry wine with fresh acidity. Tropical fruits. Anise in aftertaste.

Orange Wine, in a few words, is a white wine made through a process of prolonged maceration with its skins. This gives ÀMFORA this orange colour, an interesting complexity and certain notes of dry fruits and flowers. We hope to delight you.

