

AIRAM

Reviews

Grenaches du Monde: Silver Medal (February, 2015) | Robert Parker (The Wine Advocate): 91 points (February, 2014) | Decanter World Wine Awards: Silver Medal (2013) | Guia Peñin 2014: 87 points | Jancis Robinson: 16,50 points (July, 2012) | La Guia de vins de Catalunya (Tast a cegues 2014): 9,18 points.

Recommended glass

Riedel mod. Champagne / Sherry

Analysis

Alcohol: 15% vol.
Total acidity: 3,45 g/l
Volatil acidity: 0,40 g/l
pH: 3,45
Free SO₂: 25 mg/l
Total SO₂: 35 mg/l
Sugar: 120 g/l

Presentation

Bottle: Liberty XV 50 cl
Stopper: natural cork 44x24 mm
Capsule: 100% tin

Case

Cardboard, 12 bottles of 50 cl
(248x189x160 mm / 11,20 kg)

Europallet

68 c./12 b. 80x120x140 cm / 777 kg



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Viticultors de l'Empordà

Vineyard

D.O. Empordà family-owned vineyards. Clay loam soil with a granite subsoil for the Lledoner negre (Garnacha tinta) and vines planted on slates for the Lledoner roig (Grenache gris). Both varieties grow in very old bush-trained vines (over 60 years old).

Grape varieties

Lledoner negre (Garnacha tinta) 80% | Lledoner roig (Grenache gris) 20%

Winemaking

Skin maceration for 48 hours. The free-run juice is allowed to ferment with natural yeasts until around 90 grams of residual sugar remain. Then it is fortified until it reaches 15% alcohol by volume. This is followed by an oxidative ageing in old oak barrels for approximately one year. This wine is then used to replenish the solera barrels at the rate of 20% per year. It is not clarified in order to maintain the characteristics developed by the solera system. The solera dates back to 1998.

Wine style

Sweet, fortified Empordà Garnacha wine, aged in the Solera system.

Tasting note

Airam is a sweet Garnacha wine with golden and green tones. With aromas of dried fruits and nuts, rosemary honey, syrup and cinnamon. In the mouth, it has a slight hint of acidity, despite the sweetness of fruits such as figs and hazelnuts. A persistent wine, ideal for sipping after a meal on an autumn day.

At the table

We recommend to serve it at around 6-8 °C.

To match... Nuts, blue cheese, chocolate coulant. Or just... black chocolate!

Espelt Viticultors, SL. Mas Espelt, s/n - E17493 VILAJUÏGA (Girona) SPAIN.

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OLD VINES GARNACHA 2013

Reviews:

Robert Parker (The Wine Advocate): 90 points (June, 2014) - 90 points (November, 2013) - 92 points (June, 2012) | Decanter Asia Wine Awards: Bronze medal (October, 2014) Stephen Tanzer: 90 points (September, 2013) | Tim Atkin: 89 points (September, 2013) | International Wine Challenge: Bronze Medal (2013) | Jancis Robinson: 16,50 points (July, 2012).

Recommended glass

Riedel mod. Syrah

Analysis

Alcohol: 14% vol.
Total acidity: 4,04 g/l
Volatil acidity: 0,42 g/l
pH: 3,50
Free SO₂: 33 mg/l
Total SO₂: 68 mg/l
Sugar: 0,9 g/l

Presentation

Bottle: Prestigio Eco canela 75 cl
Stopper: natural cork 45x24 mm
Capsule: 100% complex

Case

Cardboard, 6 bottles of 75 cl
(230x150x340 mm / 8 kg) or
Cardboard, 12 bottles of 75 cl
(320x245x335 mm / 16 kg)

Europallet

100 c./6 b. 80x120x180 cm / 830 kg
60 c./12 b. 80x120x150 cm / 996 kg

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Viticultors de l'Empordà



Vineyard

Family-own old vineyards grown on granitic sandy soils in the Albera Nature Reserve Area. Empordà Designation of Origin. Harvested at the end of September.

Grape varieties

Lledoner negre (Garnacha tinta) 100%

2013 vintage

2013 harvest was later than usual. Winter was warm and dry and Tramontana blew very frequently. Budding took place two weeks later than usual and the vines developed abundant canopy, thanks to the generous spring rainfall. The harvest also took place two weeks later than usual. Wines had excellent levels of acidity and lower alcohol levels.

Winemaking

Cold pre-fermentation maceration for 3 days at 8 °C. Fermentation during 12-14 days at controlled temperature (26 °C). Post-fermentation maceration. Malolactic fermentation in tank. 3 months in French oak barrels with a medium toast (500 l).

Wine style

Medium bodied red wine.

Tasting note

(March 2014) Deep ruby colour with bright purple hues. Floral aromas entwined with roses, musk, red fruit, raspberries, citrus and orange blossom notes. On the palate, it is fleshy, with a smooth texture. Gentle tannins and a finely integrated oak leaving a long lingering finish.

At the table

We recommend to serve it at 14-16 °C.

To match... Very versatile. It will match both, white and red meats, especially roast meat and barbecues, strong and cured cheeses. Grilled vegetables, pork sirloin, roasted lamb, chicken and turkey.

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CORALÍ 2014

Recommended glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 13,50% vol.

Total acidity: 4,58 g/l

Volatil acidity: 0,44 g/l

pH: 3,18

Free SO₂: <7 mg/l

Total SO₂: 50 mg/l

Sugar: <1 g/l

Presentation

Bottle: Bordelesa Stylus blanca 75 cl

Stopper: natural cork 45x24 mm

Capsule: 100% complex

Case

Cardboard, 6 bottles of 75 cl

(230x150x340 mm / 8 kg) or

Cardboard, 12 bottles of 75 cl

(320x245x335 mm / 16 kg)

Europallet

100 c./6 b. 80x120x180 cm / 830 kg

60 c./12 b. 80x120x150 cm / 996 kg

Special formats

6 bottles of 150 cl cardboard

(320x210x410 / 16 kg)



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Viticultors de l'Empordà

Vineyard

Family-owned vineyards in the D.O. Empordà. Granitic soils on gentle slopes.

Grape varieties

Lledoner negre (Garnacha tinta) 100%

2014 vintage

2014 was a year of ups and downs. In general, it rained less and Tramontana blew more gently than usual. Winter, spring and early summer were dry but in August temperatures dropped and rainfall appeared, slowing down ripening. Luckily, rain gave us a temporary relief in September, which allowed us to achieve adequate maturity levels and good conditions for harvest. In general, 2014 wines are fresh and have a moderate alcohol content, combined with intense fruit character. In reds, tannins are slightly more present than in previous years.

Winemaking

Cold-skin maceration for 2 hours. Fermentation at 14 °C. Sterile filtration before bottling.

Wine style

Pale, rosé wine.

Tasting note

(November 2014) It has a shy, really light, salmon colour, like old-fashioned face powder, delicate and elegant. With aromas of citrus, rose petals, flowers and berries. Fresh and delicate on the nose. Displaying a surprising body and texture in the mouth.

At the table

We recommend to serve it around 8-9 °C and keep it in a wine bucket full of salted cold water and ice.

To match... Pink wines always get along well with the Mediterranean cuisine: fish, grilled, vegetables, rice, seafood. However, the winning best is oily fish: grilled sardines, red tuna, baked salmon with lime and soy sauce...

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LLEDONER 2014

Recommended glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 13,50% vol.
Total acidity: 4,53 g/l
Volatil acidity: 0,39 g/l
pH: 3,22
Free SO₂: <7 mg/l
Total SO₂: 41 mg/l
Sugar: <1 g/l

Presentation

Bottle: Bordelesa Stylus blanca 75 cl
Stopper: natural cork 45x24 mm
Capsule: 100% complex

Case

Cardboard, 6 bottles of 75 cl
(230x150x340 mm / 8 kg) or
Cardboard, 12 bottles of 75 cl
(320x245x335 mm / 16 kg)

Europallet

100 c./6 b. 80x120x180 cm / 830 kg
60 c./12 b. 80x120x150 cm / 996 kg

Special formats

12 bottles of 50 cl cardboard
(255x200x310 / 11 kg)



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Viticultors de l'Empordà

Vineyard

Family-owned vineyards in the D.O. Empordà. Clay soils over a granitic subsoil.

Grape varieties

Lledoner negre (Garnacha tinta) 100%, name used in Empordà for Garnacha.

2014 vintage

2014 was a year of ups and downs. In general, it rained less and Tramontana blew more gently than usual. Winter, spring and early summer were dry but in August temperatures dropped and rainfall appeared, slowing down ripening. Luckily, rain gave us a temporary relief in September, which allowed us to achieve adequate maturity levels and good conditions for harvest. In general, 2014 wines are fresh and have a moderate alcohol content, combined with intense fruit character. In reds, tannins are slightly more present than in previous years.

Winemaking

Cold skin maceration for 21 hours. Fermentation at 14 °C, light ageing on its lees. Sterile filtration.

Wine style

Rosé.

Tasting note

(November 2014) Bursting with youth, Lledoner rosat is a wine that blushes. It has the bright color of cherries and its aromas... are a treat for adults: blackberries, cherries and currants, balanced with tangerine and violets. A taste that lingers and a mouth-coating texture that makes it perfect for meals.

At the table

We recommend to serve it around 8-9 °C and keep it in a wine bucket full of salted cold water and ice.

To match... Lledoner is really easy to drink. Beautiful with rice, pasta alla puttanesca (anchovies, capers, tomatoes, olives...), homemade pizza and our very own anchovies: Anchoves de l'Escalà!

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QUINZE ROURES 2014

Reviews:

International Wine Challenge (IWC):
Commended (May, 2015) | Decanter World
Wine Awards: Silver Medal (2013) | Tim Atkin:
91 points (September, 2013) | Guia Peñin
2014: 90 points | La Guia de vins de Catalunya
(Tast a cegues): 9,48 points | Jancis Robinson:
17 points (July, 2012)

Recommended glass

Riedel mod. Oaked Chardonnay / Montrachet

Analysis

Alcohol: 13% vol.
Total acidity: 4,27 g/l
Volatil acidity: 0,23 g/l
pH: 3,13
Free SO₂: 20 mg/l
Total SO₂: 90 mg/l
Sugar: 0,6 g/l

Presentation

Bottle: Burgundy Terra 75 cl
Stopper: natural cork 44x24 mm
Capsule: 100% tin

Case

6 bottles of 75 cl cardboard
(305x280x185) mm / 8,50 kg)

Europallet

77 c./6 b. 84x121x145,50 cm / 665 kg



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Viticultors de l'Empordà

Vineyard

Vineyards planted between 1906 and 1973 in the Rabós area in the D.O. Empordà. Most of them, rooted on slopes, on shallow, slate (or Sauló) soils. Lledoner Roig (Grenache Gris) is a local variety, member of the Grenache family. Its name comes from the pale, pink colour of the skin. This vines are scattered among the more abundant Carinyena (Carignan) (3-4%). Lledoner Blanc (Grenache Blanc) is located in the lowest part of the oldest vineyard. Both of them are harvested by hand in 15-kilo crates.

Grape varieties

Lledoner roig (Grenache Gris) 50% | Lledoner blanc (Grenache Blanc) 50%

2014 vintage

2014 was a year of ups and downs. In general, it rained less and Tramontana blew more gently than usual. Winter, spring and early summer were dry but in August temperatures dropped and rainfall appeared, slowing down ripening. Luckily, rain gave us a temporary relief in September, which allowed us to achieve adequate maturity levels and good conditions for harvest. In general, 2014 wines are fresh and have a moderate alcohol content, combined with intense fruit character. In reds, tannins are slightly more present than in previous years.

Winemaking

Both varieties are fermented separately. Lledoner Roig is cold-pressed with a very low pressure, in order to prevent any pink staining. Part of the wine fermented in French oak, 500-litre barrels, specially selected for this wine. A part of them are new and some of them have been used up to three times. 5-month ageing in barrels.

Wine style

Barrel-aged white wine.

Tasting note

(March 2015) Surprising is the word that best defines our Quinze roures. White flower and camomile notes combine with thyme and anise, apricot and apple. Barrel ageing aromas are present, but discrete enough. Attractive, creamy texture, but gentle enough to match delicate foods. The wine of the Good Life.

At the table

We recommend to serve it slightly cool, but not cold, so as not to miss out any of its subtle aromas. (12-14 °C). To match... Quinze roures is just spectacular on the table. Its full body and spicyness make it a perfect match for richer dishes: fish stews, vegetables, chicken, risotti. In the fall, you will love with seasonal vegetables: pumpkin, aubergine and bell peppers.

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LLEDONER ROIG 2014

Reviews:

Decanter World Wine Awards: Bronze medal
(May, 2015)

Recommended glass

Riedel mod. Oaked Chardonnay / Montrachet

Analysis

Alcohol: 13,50% vol.
Total acidity: 4,25 g/l
Volatil acidity: 0,32 g/l
pH: 3,10
Free SO₂: 2 mg/l
Total SO₂: 68 mg/l
Sugar: 1 g/l

Presentation

Bottle: Burgundy Isis 75 cl
Stopper: natural cork 49x24 mm
Capsule: 100% tin

Case

Cardboard, 6 bottles of 75 cl
(305x280x185 mm / 9,30 kg)

Europallet

77 c./6 b. 84x121x145,50 cm / 730 kg



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Viticultors de l'Empordà

Vineyard

Lledoner roig (Grenache gris) is a pink-coloured grape variety, native to Empordà and the South of France (mainly Banyuls). It belongs to the same family as Red and White Grenache and it's also known as Grenache gris. We found Lledoner roig (Grenache gris) scattered among our oldest Carinyena (Carignan) grapes, in a ratio of 2%-4%. They are bush-trained vines, planted on poor, slate soils. We pick them as we walk around the vineyard, when they just begin to be fully ripe. Yields are just around two and a half kilos per vine.

Grape varieties

Lledoner roig (Grenache gris) 100%

2014 vintage

2014 was a year of ups and downs. In general, it rained less and Tramontana blew more gently than usual. Winter, spring and early summer were dry but in August temperatures dropped and rainfall appeared, slowing down ripening. Luckily, rain gave us a temporary relief in September, which allowed us to achieve adequate maturity levels and good conditions for harvest. In general, 2014 wines are fresh and have a moderate alcohol content, combined with intense fruit character. In reds, tannins are slightly more present than in previous years.

Winemaking

We cool the whole, destemmed bunches before pressing. To prevent any colour passing on to the wine, we press gently, with very low yields. We ferment the wine in 500-litre, second-use Burgundian casks. Light filtration.

Wine style

Oak-fermented white wine, aged on its lees.

Tasting note

(April 2015) You would never guess it comes from a pink grape, just by looking at its colour. It's pale and bright and shows its body and texture through the glass. Its aromas tell how much we pampered this wine. It shows notes of orange blossom, camomile, slates and a spicyness that makes it incredibly original. Probably due to its short stay in big oak casks. In the palate we are stricken by its volume and freshness at the same time. Irresistible.

At the table

We recommend to serve it slightly cool, but not cold, so as not to miss out any of its subtle aromas. (12-14 °C). To match... Dishes seasoned with fennel or celery. Prawns, shellfish and grilled or baked fish.

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