

OLD VINES GARNACHA BLANCA 2017

Scores & Awards:

Grenaches du Monde: Silver Medal (February, 2016) | 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: 12,5% vol.
Total Acidity: 3,7 g/l
Volatile Acidity: 0,1 g/l
pH: 3,2
SO₂ lliure: 26 mg/l
SO₂ total: 73 mg/l
Sugar: 1 g/l

Packaging

Bottle: Prestigio Eco canela 75 cl
Closure: screw cap
Capsule: 100% poly laminate

Box

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

Europalet

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

espelt
Viticultors de l'Empordà



Viticulture

Our own vineyards in the hills of the Alberes mountain range in DO Empordà. Soils composed of sand and granite. Harvest was at the end of September.

Varieties

Grenache (Lledoner Negre) 100%

The 2017 Vintage

The 2017 vintage saw total rainfall that was less than the normal average of previous years and was around 550ml, with higher temperatures overall. The winter was cold and rainy in contrast to the summer which was quite hot and without rain, much like the spring. The most intense gusts of the Tramuntana wind were seen in the months of February and May but there were no adverse effects to the vineyards. The heat of 2017 was made quite evident by an earlier than usual harvest. We started the harvest on August 9th for our white grapes in the villages of Vilajuïga and Roses. The harvest for the vineyard of Mas Marès in the Cap de Creus Natural Park finished on September 25th.

In regards to the wines, the alcohol levels have shown to be balanced with good acidity that then translates into aromatic, refreshing white and rosé wines. The red wines hold a good level of subtlety and complexity.

Winemaking

Cold soak at 8C for two days. Fermented on the skins for 10-12 days with temperature regulated to 24-25C. Malolactic conversion after alcoholic fermentation in tanks during 10 days more. Three months of aging in French barrels. Lightly filtered prior to bottling.

Type of Wine

Oak aged white wine.

Tasting Note

Pale yellow with a hint of green. Honest on the nose, with an elevated aromatic intensity. Emphasized notes of stone fruit such as peach. A fresh and balsamic background with herbal notes of fennel. A vibrant wine that invites you to drink another glass.

At the Table

We recommend to serve this wine at around 7-8C.

To accompany... very versatile for white and red meats especially when grilled. Also for cured, flavorful cheeses, grilled vegetables, pork filet, roasted lamb, chicken, and turkey.

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