

# SAULÓ 2017

## Scores & Awards

Decanter (Sarah Jane Evans MW): 90 points |  
Concours les Prix du Public des Jardins (Canada):  
Gold Medal (February, 2012) | Vinari de Bronze  
especial de la DO Empordà (October, 2014) | Vinari  
d'Or al millor negre jove (October, 2014).

## Recommended Glass

Riedel mod. Riesling / Sangiovese

## Analysis

Alcohol: 14,5% vol.  
Total Acidity: 3,41 g/l  
Volatile Acidity: 0,43 g/l  
pH: 3,5  
Free SO<sub>2</sub>: 25 mg/l  
Total SO<sub>2</sub>: 43 mg/l  
Sugar: 1 g/l

## Packaging

Bottle: Prestigio Eco canela 75 cl  
Closure: natural cork 45x24 mm or  
screw cap available upon request  
Capsule: 100% complex

## 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. 80x120x150 cm / 996 kg

## Special Formats

Cardboard, 6 bottles of 150 cl  
(320x210x410 / 16 kg)

espelt  
Viticultors de l'Empordà



## Viticulture

Our own vineyards in DO Empordà. Soils of decomposed glacial granite on the side of the Alberes mountain range.

## Varieties

50% Lledoner negre (garnatxa) | 50% Carinyena

## The 2017 Vintage

The 2017 vintage saw total rain 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.

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

Each parcel was vinified separately and part of the grapes is processed with whole bunches. Cold soak for 36 hours. Both the Carignan and the Red Grenache were fermented at 25°C, allowing a maximum temperature of 30°C. Light filtration prior to bottling.

## Type of wine

Young wine with a fruity profile and no barrel aging. Organic red wine.

## Tasting Note

Ruby color, medium intensity. On the nose, notes of black fruits, over a spicy background, of Mediterranean forests and caramel. A balsamic, pleasant and velvety palate. Again, red fruits and also honey and a noteworthy balance. A wine without edges, subtle and persisting, easy to drink and with a long finish.

## At the Table

We recommend to serve it around 13-14°C, only lightly cool.

To accompany... Sauló pairs well with lighter uncomplicated dishes such as: grilled pork filet, chicken, grilled vegetables, pasta with tomato sauce, omelets, and others...

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

TEL. (+34) 972 531 727 / export@espeltviticultors.com / www.espeltviticultors.com