

VIDIVÍ 2015

Scores & Awards

Decanter Asia Wine Awards: Commended (October, 2014) | Concours Mondial Bruxelles: Silver Medal (2013) | Guia Gourmets (Los Mejores Vinos de España 2014): 91 points.

Recommended Glass

Riedel mod. Syrah

Analysis

Alcohol: 14% vol.
Total Acidity: 3,57 g/l
Volatile Acidity: 0,41 g/l
pH: 3,60
Free SO₂: 31 mg/l
Total SO₂: 61 mg/l
Sugar: 1 g/l

Packaging

Bottle: Prestigio Eco canela 75 cl
Closure: natural cork 44x24 mm
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./6 b. 80x120x180 cm / 830 kg
60 c./12 b. 80x120x150 cm / 996 kg

Special Formats

Cardboard, 12 bottles of 50 cl
(255x200x310 / 11 kg) or
Cardboard, 6 bottles of 150 cl
(320x210x410 / 16 kg)

espelt
Viticultors de l'Empordà



Viticulture

These are our own vineyards within DO Empordà on soil that's primarily loamy clay on top of granite.

Varieties

Grenache (Lledoner negre) 80% | Merlot 10% | Cabernet Sauvignon 10%

The Vintage

2015 was a very warm year, comparable to previous vintages such as 2010 and 2003. There was very little rainfall, a dry winter, and a spring with little rain which ended up totaling about 100ml during the entire three months of the season. In the summer, the rainstorms at the end of July and the more moderate temperatures in August helped to gently slow down maturation. The harvest started on the 10th of August for our white grapes. The Tramuntana wind had its strongest and most powerful gusts during May.

Winemaking

Pre-fermentation maceration at 8C. Alcoholic fermentation for 18 days at 25C in stainless steel tanks. Eight months of aging in French barrels of medium toasting (228L). Light filtration.

Type of wine

Medium-bodied red wine with barrel aging.

Tasting Notes

Purple in color with high intensity and a sheen of dark plums. Aromas of dark and red fruits with balsamic touches and subtle toasted notes. With additional aeration, floral notes of violet and Mediterranean herbs such as thyme appear. On the palate, it has a marked acidity that will allow the wine to age well and the tannins are quite smooth and buttery. Firm with a lengthy finish, it's a clean, modern wine that's very versatile and food friendly.

At the table

We recommend to serve the wine at around 15-17C.
To accompany... Game meats, stews and slow-cooked

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