

# COMABRUNA 2016

## Scores & Awards:

94 Points Guía Peñín: Comabruna 2016 | Decanter Asia Wine Award: Commended (September 2018) | 9.39 points. La Guia de Vins de Catalunya 2015 | 91 Parker Points | 93 Points Guide Peñín. Comabruna 2015 | Berliner Wein Trophy: Golden Medal. 2015 | Concours Mondial Bruxelles: Medalla de plata.2013 | Decanter Asia Awards 2018: Commended | Decanter Asia Wine Awards: Best in show, Regional Trophy. 2014 | Decanter Word Wine Awards: Bronze Medal. 2015 | Vinari de Bronze als Millors Negres de Guarda

## Recommended Glass

Riedel mod. Hermitage

## Analysis

Alcohol: 15% vol.  
Total Acidity: 4,1g/l  
Volatile Acidity: 0,56 g/l  
pH: 3,43  
Free SO<sub>2</sub>: 26 mg/l  
Total SO<sub>2</sub>: 56 mg/l  
Sugar: 1 g/l

## Packaging

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

## Box

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

## Europallet

84 c./p. 6 b. 80x120x180 cm / 830 kg  
45 c./p. 12 b. 80x120x150 cm / 996 kg

espelt  
Viticultors de l'Empordà



## Viticulture

The Comabruna is made from a single vineyard. We have always dreamed of having such a vineyard with 111-year-old vines, an orientation to the east and planted on sloped, slate soils. The Tramuntana wind touches it indirectly and the western sun caresses it lightly in the summer thus we achieve excellent maturation without any loss of acidity. The vineyard is all bush vines that barely rise up above the ground. They're pruned quite short and likewise have low yields (2,500kg/ha in 2011). The grapes are harvested by hand in boxes of 15kg and we do a pre-sorting in the vineyard.

## Varieties

Carignan 100%

## The 2016 Vintage

This was a hot year with rainfall above average in the village of Vilajuïga, of 618mm. The winter was very dry with the month of January atypically warm. The spring was very humid, the resulting water reserves were sufficient for the summer months when temperatures were quite elevated. The exception was a cooler August which helped to moderate maturation and the harvest started one week later than what had been predicted, on August 16th. The Tramuntana wind gusts were st

## Winemaking

Cold soak for 48 hours, then at 25°C for 15 days. Malolactic fermentation in barrels of different sizes between 500l and 700l, filled with the same wine before. Elaboration with minimal intervention in order to respect both variety and vintage at the most. Light filtration and natural stabilization.

## Type of Wine

Red wine with structure and elegance.

## Tasting Note (October 2018)

Ruby in color with high density and very inky. Complex on the nose and intentionally expressing its Mediterranean character. Notes of dark fruit, cedar, slate minerality and licorice in the background. Subtle floral aromas of violet and an intense and pleasant walk over the Mediterranean forest ground. On the palate, a structured and persistent wine, embracing and very layered. Complex and fresh at the same time. Profound and elegant, with long lasting aromas and flavors.

## At the Table

We recommend to serve this wine at 15-17°C, in large, "Hermitage" style glasses that permit proper aeration. To accompany... duck confit with blueberries or orange. Also, pork flank ("secret"), shoulder, or filet.

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