

CORALÍ 2019

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 13,3% vol.

Total Acidity: 3,86/l

Volatile Acidity: 0,1 g/l

pH: 3,31

Free SO₂: 16 mg/l

Total SO₂: 51 mg/l

Sugar: 0,4 g/l

Packaging

Bottle: Bordelesa Stylus blanca 75 cl

Closure: natural cork 45x24 mm

Capsule: 100% poly laminate

Box

Cardboard, 6 bottles 75 cl
(230x150x340 mm / 8 kg) o

Cardboard, 12 bottles 75 cl
(320x245x335 mm / 16 kg)

Europalet

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

48 c./p. 12 b. 80x120x150 cm / 996 kg

Special Formats

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



espelt
Viticultors de l'Empordà

Viticulture

Our own vineyards in DO Empordà. Granite soils with a light sloping.

Varieties

Grenache (Lledoner Negre) 100%

The 2019 Vintage

The year 2019 has been a year marked by a cold winter and heavy episodes of rain during the months of September to December. The rainfall data is close to the average of the last years: 550 mm per year. Spring has been a little rainy, summer has been even less rainy and temperatures have been very warm. The tramontana, characteristic wind of Empordà, has blown strong at some moments of winter and spring, with some episodes of strong gusts in May. We have started the harvest on August 20th with the white varieties in Vilajuïga and Roses, and we have continued afterwards for the rest of our wine estates.

Winemaking

Must without maceration. Static clarification. We only use the flower must. Fermentation at 14 °C for 15 days at last and with poor intervention. Sterile filtration prior to bottling.

Type of wine

Pale rosé.

Tasting Note

Salmon in color, clear, and bright. In the nose are elegant aromas of white fruits as well as touches of rose petals at the base. On the palate it's very gentle, fresh, as well as light and creamy in texture. It's easy to taste the citric notes, primarily of mandarin and it has a marked acidity that pairs wonderfully with seafood dishes.

At the Table

We recommend to serve this wine around 8-9C and to maintain freshness once opened by placing the bottle in a water and ice bath.

To accompany... Rosés are quite agreeable wines and always go well with Mediterranean cuisine such as: fish, grilled vegetables, arròs (our local variant of paella), seafood... But without a doubt, the winning combination is with blue fish: grilled sardines, blue fin tuna, oven-roasted salmon with lime and soy sauce amongst others... It's perfect for a group of friends to have a seafood feast.

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

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