

SAULÓ 2019

Scores & Awards

Asia Wein Trophy: Gold Medal (Jul, 2018) | Berliner Wein Trophy: Gold Medal (Aug, 2018) | Decanter (Sarah Jane Evans MW): 90 points | Concours les Prix du Public des Jardins (Canadà): 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: 14,8% vol.
Total Acidity: 3,9 g/l
Volatile Acidity: 0,38 g/l
pH: 3,5
Free SO₂: 27 mg/l
Total SO₂: 33 mg/l
Sugar: 0,4 g/l

Packaging

Bottle: Prestigio Eco canela 75 cl
Closure: natural cork 45x24 mm or screwtop 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

70% Lledoner negre (red grenache) | 30% Carinyena

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

Each parcel was vinified separately. Cold soak for 36 hours. Both the Carignan and the Grenache were fermented at 25 °C with a maximum allowed temperature of 30C. Aging on the lees for four months. Light filtration prior to bottling.

Type of wine

Young wine with fruity profile and no barrel aging.

Tasting Note

Ruby in color with high density. In the nose, notes of dark fruits are quite evident above a base of spices and violet aromas. On the palate it's quite soft and velvety. With aeration, red fruits such as cranberry appear as well as spicy nutmeg. It's a subtle wine with a long, persistent finish that's easy to drink.

At the Table

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

To accompany... Sauló is for when we want to drink a red wine with lighter uncomplicated dishes such as: grilled pork filet, chicken, grilled vegetables, pasta with tomato sauce, omelets, and others...

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