

# SOL I VENT 2019

## Scores & Awards:

Decanter Asia Wine Award: Bronze Medal (Sep, 2018) | Guia Peñín 2021: 90 points - 2019: 89 points | Munus Vini: Gold Medal (September, 2015) | Vinari de Plata 2014 Red Young Wine | Vinari de Plata 2020 Red Young Wine.

## Recommended Glass

Riedel mod. Syrah

## Analysis

Alcohol: 15% vol.  
Total Acidity: 3,68 g/l  
Volatile Acidity: 0,4 g/l  
pH: 3,58  
SO<sub>2</sub> lliure: 21 mg/l  
SO<sub>2</sub> total: 50 mg/l  
Sugar: 1,3 g/l

## Packaging

Bottle: Burgundy Terra 75 cl  
Closure: natural cork 49x24 mm  
Capsule: 100% polylaminante

## Box

Cardboard, 6 bottles of 75 cl  
(305x280x185 mm / 8,50 kg)

## Special Formats

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



**espelt**  
Viticultors de l'Empordà



## Viticulture

Our own vineyards in DO Empordà that were planted 12 years ago on soils of glacially-eroded granite which start in the foothills of the Verdera mountain range and run until the Pyrenees. The vines are found around our cellar and we cultivate them using organic methods which is the direction in which we are taking our winemaking. The varieties chosen for this wine are: Grenache (Lledoner Negre) for its ability to grow well in these zones where the Tramuntana winds blows forcefully, Mourvèdre (Monastrell) which is a variety that has a long growing cycle due to using a two-stage pruning we use to find its best characteristics, and Syrah which is protected from the wind by the Grenache. A 100% Mediterranean blend.

## Varieties

Red Grenache 63% | Syrah 17% | 20% Monastrell (Mourvèdre)

## 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

All grapes are handpicked. Cold soaking of skins. Grapes from each plot are fermented separately and a low percentage of grapes with whole bunches. Malolactic conversion and aging on the lees in stainless steel tanks. The wine is not fined, it settles naturally during the winter. Filtered lightly. The entire elaboration strictly follows the regulations of the Catalan Council for Organic Agricultural Production.

## Type of Wine

Organic red wine with good body and no time in barrel.

## Tasting Note

A marriage of sun and wind, or the Mediterranean Sea in a bottle of wine. Intense violet in color, a wine 100% Empordà that stands out for its intense aromatic profile. On the nose, there are more dark than red fruits. Balsamic hints as well as Mediterranean wild herbs (rosemary, thyme, and lavender) and pine resins. Appearance of spicy notes and, delicately, licorice. A fresh and luscious wine, with round tannins and a mineral finish that pays tribute to the slate soils of the Empordà.

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