

# SOL I VENT BLANC 2019

## Recommended Glass

Riedel mod. Syrah

## Analysis

Alcohol: 13,7% vol.

Total Acidity: 3,82 g/l

Volatile Acidity: 0,25 g/l

pH: 3,3

Free SO<sub>2</sub>: 25 mg/l

Total SO<sub>2</sub>: 69mg/l

Sugar: 0,4g/l

## Packaging

Bottle: Burgundy Terra 75 cl

Closure: natural cork 49x24 mm

Capsule: 100% poly laminate

## Box

Cardboard, 6 bottles of 75 cl

(305x280x185 mm / 8,50 kg)

## Special Formats

84 c./p. 6 b. 84x121x145,50 cm / 665 kg



espelt  
Viticultors de l'Empordà

## Viticultura

Sandy, dry soils around our cellar in the village of Vilajuïga that are composed of granite.

## Varieties

Macabeu 86% | White Grenache (Lledoner Blanc) 10% | Grenache Gris (Lledoner Roig) 4%

## 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

The wine sits upon its lees for four months in stainless-steel tanks.

## Type of wine

Organic white wine and the first organic white wine from Espelt.

## Tasting Note

An honest wine with marked acidity and a good degree of complexity due to working the wine on the lees but it's still intentionally fresh. In the nose are notes of white fruit and a base of herbal tea with touches of chamomile, lavender, thyme, and rosemary. On the palate the wine holds excellent volume and is silky, marked by its Mediterranean character. Vintage wine. An inviting wine that is fluid, versatile and plays well with all sort of cuisins.

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