

# VAILET 2019

## Recommended Glass

Riedel mod. Riesling / Sangiovese

## Analysis

Alcohol: 13,3% vol.

Total Acidity: 3,3 g/l

Volatile Acidity: 0,2 g/l

pH: 3,3

Free SO<sub>2</sub>: 20 mg/l

Total SO<sub>2</sub>: 50 mg/l

Sugar: 0 g/l

## Packaging

Bottle: Bordelesa Stylus blanca 75 cl

Closure: natural cork 45x24 mm or  
screwtop available upon request

Capsule: 100% poly laminate

## 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, 12 bottles of 50 cl

(255x200x310 / 11 kg)



espelt  
Viticultors de l'Empordà

## Viticulture

These are our own vineyards within DO Empordà on soil that's primarily loamy clay on top of granite.

## Varieties

White Grenache (Lledoner blanc) 50%, Macabeu 50%

## 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

Skin maceration for three hours for the White Grenache. Fermentation was maintained at 14C and the two varieties were vinified separately. Aged on the lees in stainless steel tanks prior to bottling. Sterile filtration.

## Type of wine

Young, dry white.

## Tasting notes

Pale yellow in color with a greenish rim. Most prominent are the aromas of white fruits (primarily pear and apple) with floral touches. It holds a marked acidity with citric notes quite evident in both the nose and on the palate. A versatile wine with pure Mediterranean characters and a nuanced aromatic intensity.

## 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... Vailet is a wine that we choose when kicking back with friends while enjoying small dishes of baby squid, clams, and fresh fish. It's a very forgiving wine that will let seafood and fish shine as the protagonists. It works very well to both boost the flavors of these foods while at the same time, refreshing the palate.

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

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