

ANNA ESPELT CAP DE CREUS

# Cala Rostella 2018

## RECOMMENDED GLASS

New World Pinot Noir

## ANALYSIS

Alcohol: 14,77% vol  
Total Acidity: 3,77 g/l  
Volatile Acidity: 0,5 g/l  
pH: 3,49  
Free SO<sub>2</sub>: 26 mg/l  
Total SO<sub>2</sub>: 48 mg/l  
Sugar: 0,5 g/l



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## VITICULTURE

Green vineyards by the sea, in the Natural Park of Cap de Creus. Organic vines in a project that goes beyond viticulture, where we try to draw a mosaic where the vines are mixed with oak trees, pastures and plains and where the final result is a more mature ecosystem, with increased biodiversity. Granite, Tramontana and sea wind make up a perfect environment for very Mediterranean wines: complex, intense and delicate. All vineyards are certified ecologic and managed in keeping with their surroundings in the Natural Park, conservation tillage is undertaken at key times and balanced with volunteer growth and organic matter inputs.

Spur or cordon royat pruning is undertaken to provide a permanent framework for building energy reserves and resilience. Pruning is principally focussed on structure first; this is achieved by balancing spur spacing and bud number with vine vigour on a vine by vine basis. Harvested by hand on September 20th, with boxes of 15 kg. Manual selection both at the vineyard and at the cellar.

## VARIETIES

Lledoner negre 100% (red Grenache)

## THE 2018 VINTAGE

A vintage marked by a low rainfall, specially in Vilajuïga, with 370 mm<sup>3</sup> well below the average of recent years that was 550 mm per year. The year has been hot especially during the summer months and not very cold in winter, with only a few lows at the end of February and beginning of March. Spring with rains between March and June but without water in summer. The northwind tramuntana was active mainly in winter and strong gusts of wind in spring, March. In regards to the wines, the alcohol levels have shown to be balanced with good acidity that then translates into aromatic, refreshing white and rosé wines. The red wines hold a good level of subtlety and complexity.

## WINEMAKING

After the manual selection, we place the grapes partially with stem in French open barrels where the spontaneous alcoholic fermentation begins. Gentle manual over pumping once per day, we reach the end of the fermentation with partially whole grains. Fermentation lasts about 15 days, after that, we press the grapes very gently. Filling the barrels by gravity. Malolactic fermentation starts spontaneously and once it is completed the wine rests in 3 year old, used French oak barrels with 500 l capacity for 8 months. The wine was bottled in March 2018 without clarification nor filtration. Elaboration with minimal intervention in order to respect both variety and vintage at the most.

## TYPE OF WINE

Vintage wine.

## TASTING NOTE

Clean and bright red wine. Medium layer cherry color with marked nuances bluish. Fine and abundant tear of medium fall. The nose is clean and frank and highlights the aromas of red fruits such as raspberry on a spicy background. The undergrowth also appears as a predominant element. In the mouth it is fresh and fluid, tannins integrated in harmony with the alcohol and the natural acidity of the wine.

## AT THE TABLE

We recommend serving it at about 16°C. It is a very gastronomic wine, taste it, enjoy it as it is.