

LES ELIES 2018

Recommended Glass

New World Pinot Noir

Scores & Awards:

Guía Peñín 2021: 94 points | Decanter World Wine Awards: Silver Medal (2020).

Analysis

Alcohol: 14,6% vol.
Total Acidity: 4,1 g/l
Volatile Acidity: 0,41 g/l
pH: 3,3
SO₂ lliure: 28 mg/l
SO₂ total: 57 mg/l
Sugar: 0,4 g/l

Packaging

Bottle: Burgundy Isis 75 cl
Closure: natural cork 49x24 mm
Capsule: 100% tin

Box

Cardboard, 6 bottles of 75 cl
(305x280x185 mm / 9,30 kg)

Special Formats

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



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Viticultors de l'Empordà

Viticulture

Ecological Grenache vineyard, with plant cover planted and removed at the time of sprouting to improve the microbiology and soil structure and to balance water stress. A qualitative winter pruning to two buds and a green pruning with a selection of shoots and grapes to promote balance. 2018 has not been a year of setting failure, this makes ventilation very important for the correct maturity of the grape. It was harvested by hand with triage in the vineyard, on September 19th, with 15 kg boxes. The grape had a good phenolic and aromatic maturity. The alcoholic degree of the grape has been moderated by the variety and the area of the estate. Very lively freshness.

Varieties: Black Grenache (lledoner negre) 100%

The 2018 Vintage

A vintage marked by a low rainfall, specially in Vilajuïga, with 370 mm3 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

A cold pre-fermentation maceration is done for 48 hours inside stainless tanks. Fermentation begins spontaneously with native yeasts. The maceration lasts 12 days with manual overpumping (without pumps). We only have the bleeding wine, which will go to a 22 hl foudre, where it will have spontaneously malolactic fermentation and will be aged on lees for seven months. A transfer and a slight clarification is made. Bottled without filtering.

Type of Wine: Subtle Grenache in color, with an elegant character that suggests a long aging.

Tasting Note

With a bright and pale purple color, its aromas of red fruit such as strawberry, currant, cherry and a memory of blackberry, with nuances of butter, remind us of Mediterranean aromatic herbs, such as lavender. A freshness typical of vineyards between the Cap de Creus and the Albera with hidden tones of undergrowth. An acidity that makes us feel light. A subtle tannin with a pleasant texture that, together with a well-integrated herbaceous bitterness and a persistent finish, make us enjoy it now or after some years.

At the table

We recommend serving this wine at about 12 °C. Combination... Any of the rice dishes that are cooked in the territory pairs well with this wine. A rice with cod or simply boiled with hake, lobster, and of course with sea and mountain rice.

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