

ANNA ESPELT CAP DE CREUS

L'Escumós d'Anna Espelt 2015

RECOMMENDED GLASS

New World Pinot Noir

ANALYSIS

Alcohol: 11,80% vol
Total Acidity: 4,3 g/l
Volatile Acidity: 0,1 g/l
pH: 3,09
Free SO₂: 9 mg/l
Total SO₂: 79 mg/l
Sugar: 1 g/l



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.

Monastrell is managed to provide fruit specifically for the end purpose, crunchy, high acid and juicy without deep colour.

Vines are pruned to cordon royat but only very light thinning of shoots is undertaken in spring. Higher shoot numbers are desired to keep some shade and protection from the sun and to avoid high colour accumulation. High shoot numbers are also retained to slow the ripening process so we have a good opportunity to harvest at the exact right moment for sugar and acid which is so important in sparkling wines. Manual harvest on August, 25th.

VARIETIES

Monastrell 100%

THE 2015 VINTAGE

2015 was a hot year. High and long-lasting temperatures in June and July made us think of 2010 or even 2003 and anticipated an early harvest, but some rains and the end of July together with cooler temperatures in August slowed down ripening. Eventually, white varieties were harvested earlier than usual but ripening levels became steady at the end of August, just in time for reds. Regar-

ding the wines, we achieved overall moderate alcohol levels, nice acidity which translates into aromatic, refreshing whites and rosés and powerful, juicy reds.

WINEMAKING

We cold store the grapes for 24 hours before pressing as whole clusters. Only the free run juice is used. Static racked clear for 48 hours at 60. Fermentation begins spontaneously with native yeasts. Alcoholic fermentation for 12 days and aging jointly with its lees for 4 months. Light clarification and bottled without filtration to start the secondary fermentation into the bottle. Aged into the bottle for 38 months. Manual disgorging without freezing the neck of the bottle. No expedition liqueur is added.

TYPE OF WINE

Sparkling wine.

TASTING NOTE

Clean and shiny. Very fine, slow-evolving bubble, forming rosaries and a dense crown. Abundant and slow-falling tears. The first olfactory impression is clean and frank, intense and very complex. Aromas of stone fruit and citrus on a pastry background. In the mouth it is fresh, mineral and salty. Freshness for party nights.

AT THE TABLE

We recommend serving it cold, between 6 and 8 °C, and keeping it in an ice bucket with water, salt and ice. Very gastronomic wine to savor with seafood, fish or just alone.

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