

QUINZE ROURES 2016

Scores & Awards

Mundus Vini: Silver Medal (September, 2015) | International Wine Challenge (IWC): Commended (May, 2015) | Decanter World Wine Awards: Silver Medal (2013) | Tim Atkin: 91 points (September, 2013) | Guia Peñin 2015: 90 points - 2014: 90 points | La Guia de vins de Catalunya (Tast a cegues): 9,48 points | Jancis Robinson: 17 points (July, 2012)

Recommended Glass

Riedel mod. Oaked Chardonnay / Montrachet

Analysis

Alcohol: 13% vol.

Total Acidity: 5,75 g/l

Volatile Acidity: 0,18 g/l

pH: 3,25

Free SO₂: 22 mg/l

Total SO₂: 84 mg/l

Sugar: 0,4 g/l

Packaging

Bottle: Burgundy Terra 75 cl

Closure: natural cork 44x24 mm or screwtop available upon request

Capsule: 100% tin

Box

Cardboard, 6 bottles of 75 cl
(305x280x185 mm / 8,50 kg)

Europalet

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



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Viticultors de l'Empordà

Viticulture

The vineyards were planted between 1906 to 1976 in the area around Rabós within D.O. Empordà. The soils are slate, not terribly deep, and steep. The Grenache Gris (Lledoner Roig) is a local variety that is from the Grenache family. It takes its name from the pinky/ruddy color of its skin. The vines are hidden within others of Carignan (usually about 3-4% of the total vines in a vineyard). The White Grenache (Lledoner Blanc) is found in the lower part of a vineyard with vines around 108 years old. Both of the varieties are harvested by hand in boxes of maximum 15kg.

Varieties

Grenache Gris 50% | White Grenache 50%

The 2016 Vintage

This was a hot year with rainfall above average in the village of Vilajuïga, of 618ml. The winter was very dry with the month of January atypically warm. The spring was very humid but despite this, the resulting water reserves were insufficient for the summer months where temperatures were quite elevated. The exception was a cooler August which helped to moderate maturation and the harvest started one week later than what had been predicted, on August 16th. The Tramuntana wind gusts were strongest in the winter as well as in the spring but without negative effects on the vines.

Winemaking

We vinify these two varieties separately. For the Grenache Gris (Lledoner Roig) we do a cold press with low juice totals in order to avoid the resulting wine getting a rosé tint from the skins. Part of the wine is fermented in French oak barrels of 500L that are specially selected for this wine. Another part ferments in new barrels and others that are of third use. The total barrel aging time is five months on the lees.

Type of Wine

White wine with lees aging in barrel.

Tasting Notes

A complex white wine that combines both freshness and creaminess. In the nose citric and tropical fruit notes combined with subtle toasted notes. On the palate, the wine is full, persistent, and quite deep with a smooth buttery aspect. It's a seductive yet serious wine that allows great versatility in pairing it with our local Empordà cuisine.

At the Table

We recommend serving the wine at 12-14C to maintain its freshness as any colder than this will hide the expressive aromas. To accompany... Quinze Roures is a wonderful wine for all meals. It's a wine with ample body and spicy aromas. We opt to pair it with stronger dishes: fish stews or our local arròs (similar to paella) with vegetables, chicken and seafood. Fall vegetables like pumpkin, or also roasted peppers pair quite well.

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