

CORALÍ 2021

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 13,6% vol.

Total Acidity: 4,07 g/l

Volatile Acidity: 0,2 g/l

pH: 3,1

Free SO₂: 19 mg/l

Total SO₂: 34 mg/l

Sugar: 1 g/l

Packaging

Bottle: Bordelesa Stylus blanca 75 cl

Closure: natural cork 45x24 mm

Capsule: 100% poly laminate

Box

Cardboard, 6 bottles 75 cl
(230x150x340 mm / 8 kg) o

Cardboard, 12 bottles 75 cl
(320x245x335 mm / 16 kg)

Europalet

80 c./p. 6 b. 80x120x180 cm / 830 kg

48 c./p. 12 b. 80x120x150 cm / 996 kg

Special Formats

Cardboard, 6 bottles 150 cl
(320x210x410 / 16 kg)



espelt
Viticultors de l'Empordà



Viticulture

Our own vineyards in DO Empordà. Granite soils with a light sloping.

Varieties

Grenache (Lledoner Negre) 100%

The 2021 Vintage

This has been one of the driest vintages the winery has experienced in more than twenty years. Very little rain fell in Winter and these dry conditions continued throughout the growing cycle. In April a sharp frost affected a significant quantity of our vines with a rather dispersed distribution. Summer wasn't as hot as usual and in September some rain fell allowing us to reach the end of harvest with good ripeness balance but generally very low yields. In the flowering period the buds developed well and but right up until verolat (colour change) the cellular growth inside the grapes was slow producing smaller grapes. Despite some rain, the grapes didn't grow much more. Harvest started on the 13th August.

Winemaking

Made like a white wine. Static clarification for 48 hours. Only the free run juice is used and the alcoholic fermentation is controlled at 16 °C for a maximum of 13 days with minimum intervention. Sterile filtration.

Type of wine

Pale rosé.

Tasting Note

Pale salmon coloured, brilliant and clear. An elegant nose that shows white fruit aromas, particularly pear, as well as stone fruit. Elegant, fresh and friendly with subtle rose petal notes. On the palate the soft and gentle mouthfeel is both fresh and creamy. Suggestions of citric notes, particularly mandarins and great acidity make this wine a perfect pairing for seafood.

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... Rosés are quite agreeable wines and always go well with Mediterranean cuisine such as: fish, grilled vegetables, arròs (our local variant of paella), seafood... But without a doubt, the winning combination is with blue fish: grilled sardines, blue fin tuna, oven-roasted salmon with lime and soy sauce amongst others... It's perfect for a group of friends to have a seafood feast.

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