

# EFÍMERA 2021

## Awards

Vinari Bronze 2018 (Efímera 2017)

## Recommended Glass

Riedel mod. Riesling / Sangiovese

## Analysis

Alcohol: 14,5% vol.

Total Acidity: 4,2 g/l

Volatile Acidity: 0,36 g/l

pH: 3,27

Free SO<sub>2</sub>: 22 mg/l

Total SO<sub>2</sub>: 45 mg/l

Sugar: 1,1 g/l

## Packaging

Bottle: Burgundy Terra 75 cl

Closure: natural cork 44x24 mm

Capsule: 100% poly laminate

## Box

Cardboard, 6 bottles 75 cl

(305x280x185 mm / 8,50 kg)

## Europalet

84 c./p. 6 b. 84x121x145,50 cm / 665 kkgg



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Viticultors de l'Empordà



## Viticulture

Our own vineyards in DO Empordà, located in the village of Vilajuïga next to our cellar. Granite-based soils on slight slopes.

## Varieties

Red Grenache 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

Organic wine made with carbonic maceration from whole bunches of small grapes. Fermented at 24°C in stainless-steel tanks for 5 days with manual pump-overs. Lightly filtered.

## Type of Wine

Organic wines produced via carbonic maceration.

## Tasting Note

Bright cherry in color with blue hues. Intense aromas of red and dark fruits such as red currants and blackberries with chocolate cookies in the background. On the palate it has a silky aspect that's smooth and delicate, with hints of subtle flowery notes. A fresh, inviting wine with volume and a long finish, perfect for celebrating the moment.

## At the Table

We recommend to serve it around 13-16C.

Excellent for appetizers and grilled white meats. Also, an ideal wine to accompany pasta dishes, bony fish and cream soups. It's also very enjoyable to drink on its own.

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