

LA VELLA 2019

Awards

16 Score Jancis Robinson | 9.79 points La Guia de Vins de Catalunya 2022

Analysis

Alcohol: 12,86% vol.

Total Acidity: 3,7 g/l

Volatile Acidity: 0,42 g/l

pH: 3,21

Free SO₂: 15 mg/l

Total SO₂: 35 mg/l

Sugar: 1 g/l

Packaging

Bottle: Burgundy Terra 75 cl

Closure: natural cork 49x24 mm

Capsule: 100% tin

Box

Cardboard, 6 bottles 75 cl

(305x280x185 mm / 8,50 kg)

Europalet

84 c./p. 6 a. 80x120x180 cm / 830 kg

45 c./p. 12 a. 80x120x150 cm / 996 kg



espelt
Viticultors de l'Empordà



Viticulture

It comes from a single vineyard called La Vieja, planted in 1919 by the ancestors of Àngel Poch, current owner of the vineyard. The vineyard is conducted in bushes and is located in Rabós. The management is done by the Espelt team in ecological, with vegetal cover. This vineyard is mapped plant by plant, we find up to 18 different varieties. One of the most prominent is the white carignan. In 2019 it was harvested on September 9th. Before harvesting, the white carignan strains were marked. We harvested them separately in 15-kilo boxes. The grape had a good phenolic and aromatic maturity and a moderate alcoholic degree for the variety and the area. The acidity, one of the main characteristics of the variety, was very lively.

Varieties

White carignan 100 %

The 2019 Vintage

The year 2019 has been a year marked by a cold winter and heavy episodes of rain during the months of September to December. The rainfall data is close to the average of the last years: 550 mm per year. Spring has been a little rainy, summer has been even less rainy and temperatures have been very warm. The tramontana, characteristic wind of Empordà, has blown strong at some moments of winter and spring, with some episodes of strong gusts in May. We have started the harvest on August 20th with the white varieties in Vilajuïga and Roses, and we have continued afterwards for the rest of our wine estates. We harvested white carignan on September 9th.

Winemaking

A maceration of six hours is made with the skin and the must. Static racking, without mechanical intervention. Once we have the must clean, after alcoholic fermentation, we transfer it to a 700-liter cement egg where it will be aged on its lees for eight months. It is bottled and spends a year in the bottle before being marketed.

Type of Wine

Monovarietal white wine from old vines of white carignan, harvested by hand and selected grapes on the same estate. Cold pressed, without mechanical intervention and aged for eight months in cement eggs.

Tasting Note

Golden in color, mineral touches and aromas of Mediterranean understory stand out, with the presence of spring flowers. In the mouth it is a wine with tension, with very good acidity and hints of white fruit. A deep memory of the Empordà.

At the Table

A wine that accompanies fish dishes with personality: stew, scorpion fish suquet, rice with lobsters and sea urchins. It is also a good complement to dishes of ancient tradition and very slow cooking.

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