

# LLEDONER ROSAT 2021

## Scores & Awards:

Vinari de Plata 2021 | Vinari de Plata 2018

## Recommended Glass

Riedel mod. Riesling / Sangiovese

## Analysis

Alcohol: 13,5% vol.

Total Acidity: 3,85 g/l

Volatile Acidity: 0,16 g/l

pH: 3,2

Free SO<sub>2</sub>: 19 mg/l

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

Sugar: 0,8 g/l

## Packaging

Bottle: Bordelesa Stylus blanca 75 cl

Closure: natural cork 45x24 mm

Capsule: 100% poly laminate

## Box

Cardboard, 6 bottles of 75 cl

(230x150x340 mm / 8 kg) or

Cardboard, 12 bottles of 75 cl

(320x245x335 mm / 16 kg)

## Europalet

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

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



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Viticultors de l'Empordà



## Viticulture

These are our own vineyards within DO Empordà on soil that's primarily loamy clay on top of granite.

## 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

Skin maceration for 18 hours at 10 °C. Static clarification for 48 hours and fermentation at 14 °C for 12 days. Light aging on the lees for two months. Sterile filtration.

## Type of Wine

Rosé.

## Tasting Notes

Intense pink in colour with some blue tones, clear and electric. On the nose, red fruit notes, particularly raspberries, dominate with a citrus base and a touch of floral aromas. It's a layered wine but at the same time fresh and versatile with a marked, mouthwatering acidity. Pleasing, delicate, and enveloping; persistent on the finish- an ideal wine to accompany savory, pasta-based dishes.

## 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... Lledoner Rosat is a wine that will make your mouth water when having it along with an arròs (local version of paella), pasta alla puttanesca (with anchovies, capers, tomatoes, olives...), a good homemade pizza, or anything made with care in your kitchen... and it also pairs wonderfully with our famous local anchovies from l'Escala!

Espelt Viticultors, SL. Mas Espelt, s/n - E17493 VILAJUÏGA (Girona) SPAIN.

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