

MARENLY 2021

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 12,5% vol.

Total Acidity: 3,95 g/l

Volatile Acidity: 0,1 g/l

pH: 3,28

Free SO₂: 20 mg/l

Total SO₂: 46 mg/l

Sugar: 0,4 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

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

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



espelt
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

60% Sauvignon blanc | 25% Lledoner blanc (Grenache) | 15% Muscat

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

Early harvest picking to ensure perfect acidity. We vinify all of the varieties separately with skin maceration at 8°C for four hours followed by fermentation at 14°C. Sterile filtration prior to bottling.

Type of Wine

Dry, aromatic white.

Tasting Notes

Lemon yellow in colour. On the nose, intense aromas of melon, tropical fruit and citrus fruit aromas such as grapefruit. With pronounced acidity and salinity and notes of lime and juniper. Dry, versatile and electric. A vintage that invites you to look for the variety's natural freshness. Ideal for intense gastronomic pairings, such as oysters or tuna.

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... The blend of White Grenache and Sauvignon Blanc makes for a lively, aromatic fruitiness and as such we need food flavors that will also be intense. Marenly is wonderful with dishes that are both delicate or spicy such as: ceviche, Asian food, salads, goat cheese, gazpacho, salmorejo (Andalusian tomato-centric gazpacho), grilled squid, smoked salmon, and many others...

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