

PARDELLS 2018

Recommended Glass

New World Pinot Noir

Awards:

9,76 points La Guia de Vins de Catalunya 2022 |

92 points Guía Peñín 2021 | 91+ Score

Miquel Hudin

Analysis

Alcohol: 12,75% vol.

Total Acidity: 3,63 g/l

Volatile Acidity: 0,3 g/l

pH: 3,21

SO₂ lliure: 21 mg/l

SO₂ total: 67 mg/l

Sugar: 1 g/l

Packaging

Bottle: Burgundy Isis 75 cl

Closure: natural cork 49x24 mm

Capsule: 100% tin

Box

Cardboard, 6 bottles of 75 cl

(305x280x185 mm / 9,30 kg)

Special Formats

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

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



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Viticultors de l'Empordà



Viticulture

Vineyard planted in 1910, 108 years ago, at the time of the harvest. The ground is shale and has a slope of 3%. Some parts of the vineyard have dry stone terraces. This plot has mostly red grenache, white grenache and macabeo, although it have been found up to 9 white and red varieties with an specific study of this plot. All of them are part of this wine coupage.

Organic viticulture, spontaneous plant cover, winter conservation pruning and light spring pruning since the vigor is very low. The three main varieties are harvested separately, the two grenaches on August 30th and the Macabeo on September 5th.

Varieties

38% Macabeu | 24% White Grenache (lledoner blanc) | 38% Red Grenache (lledoner roig)

The 2018 Vintage

A vintage marked by a low rainfall, specially in Vilajuiga, with 370 mm3 well below the average of recent years that was 550 mm per year. The year has been hot especially during the summer months and not very cold in winter, with only a few lows at the end of February and beginning of March. Spring with rains between March and June but without water in summer. The northwind tramuntana was active mainly in winter and strong gusts of wind in spring, March. In regards to the wines, the alcohol levels have shown to be balanced with good acidity that then translates into aromatic, refreshing white and rosé wines. The red wines hold a good level of subtlety and complexity.

Winemaking

The grapes are cooled to 8 °C and pressed once cold. Only the flower must is used. Static clarification for 48 hours. The fermentation is spontaneous. Once the three fermentations are finished, the three wines are assembled and aged on lees in a 19 hl cement egg for seven months. It is bottled on May 5th.

Type of Wine

White wine with a persistence in the mouth that suggests a good and long evolution in the bottle. A wine for aging.

Tasting Note

With a pale and steely yellow color and a delicate tear resulting from its silky structure. Floral aromas with nuances of sourdough, move us towards fresh and marine sensations. Ginger memories, well-marked acidity, delicate tannins, lightness of its volume, moderate intensity and a long and iodinated persistence. It is a wine of excellent quality that we can drink now but that we can enjoy over the years with its subtle aging.

At the table

We recommend serving this wine at about 10 °C. It combines very well with dishes with deep aromas and tastes such as black rice, cod or sea urchins.

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