

QUINZE ROURES 2021

Scores & Awards

90 points Guía Peñín 2022 | 9,70 points La Guia de Vins 2022 | Medalla Vinari Or de vins blancs amb criaça - Premis Vinari 2021 | 89 points Miquel Hudin | Decanter World Wine Awards: Bronze Medal. 2021 | Decanter World Wine Awards: Silver Medal. 2013 | Decanter Asia Awards: Silver Medal. 2018 | International Wine Challenge: Commended. 2015 | Mundus Vini: Silver Medal. 2015

Recommended Glass

Riedel mod. Oaked Chardonnay / Montrachet

Analysis

Alcohol: 13,05% vol.
Total Acidity: 3,59 g/l
Volatile Acidity: 0,19 g/l
pH: 3,29
Free SO₂: 24 mg/l
Total SO₂: 53 mg/l
Sugar: 0,4 g/l

Packaging

Bottle: Burgundy Terra 75 cl
Closure: natural cork 44x24 mm or screw cap available upon request
Capsule: 100% tin

Box

Cardboard, 6 bottles of 75 cl
(305x280x185 mm / 8,50 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

The vineyards were planted between 1906 to 1976 in the area around Rabós within D.O. Empordà. The soils are slate, not terribly deep, and steep. The Grenache Gris (Lledoner Roig) is a local variety that is from the Grenache family. It takes its name from the pinky/ruddy color of its skin. The vines are hidden within others of Carignan (usually about 3-4% of the total vines in a vineyard). The White Grenache (Lledoner Blanc) is found in the lower part of a vineyard with vines around 108 years old. Both of the varieties are harvested by hand in boxes of maximum 15kg.

Varieties

Grenache Gris 50% | White Grenache 50%

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

We vinify the two varieties separately. For the Grenache Gris (Lledoner Roig) we do a cold press with low juice totals in order to avoid a rosé tint from the skins. Part of the wine is fermented in stainless steel, parts in French oak barrels of 500l which are specially selected for this wine. Other parts ferment in new oak barrels and in a cement container, looking to give it a special complexity. The total barrel aging time is five months on the lees.

Type of Wine

White wine with lees aging in barrel.

Tasting Notes

Freshness and creaminess in a white wine with aromatic intensity. Hints of green fruits like pear and apple, also melon. Salty, voluminous and deep on the palate, with a silky touch. It's fresh, with some minerality that makes it especially agile and friendly. A versatile wine that seduces and harmonizes very well with our local Empordà cuisine.

At the Table

We recommend serving the wine at 12-14°C to maintain its freshness, since if served colder its expressive aromas would remain hidden. To accompany... Quinze Roures is a wonderful wine for all meals. A wine with ample body and spicy aromas. We opt to pair it with stronger dishes: fish stews or our local rice dishes (similar to paella) with vegetables, chicken and seafood. Fall vegetables like pumpkin, or roasted peppers also pair quite well.

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