

SOL I VENT 2021

Scores & Awards:

16,5 Scored Jancis Robinson | 9,20 points La Guia de Vins de Catalunya 2021 | 90 points Guía Peñín 2022 | 92 points Miquel Hudin | Vinari de Plata 2020 Young Red Wines | Decanter World Wine Awards: Silver Medal. 2021 | Decanter Asia Awards: Bronze Medal. 2018 | Mundus Vini: Gold Medal. 2015 | Vinari de Plata 2014 Negres Joves.

Recommended Glass

Riedel mod. Syrah

Analysis

Alcohol: 14,7% vol.
Total Acidity: 3,99 g/l
Volatile Acidity: 0,48 g/l
pH: 3,48
SO₂ lliure: 20 mg/l
SO₂ total: 38 mg/l
Sugar: 0,4 g/l

Packaging

Bottle: Burgundy Terra 75 cl
Closure: natural cork 49x24 mm
Capsule: 100% poly laminate

Box

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

Special Formats

84 c./p. 6 b. 80x120x180 cm / 830 kg
45 c./p. 12 b. 80x120x150 cm / 996 kg



espelt
Viticultors de l'Empordà



Viticulture

Our own vineyards in DO Empordà that were planted 12 years ago on soils of glacially-eroded granite which start in the foothills of the Verdera mountain range and run until the Pyrenees. The vines are found around our cellar and we cultivate them using organic methods which is the direction in which we are taking our winemaking. The varieties chosen for this wine are: Grenache (Lledoner Negre) for its ability to grow well in these zones where the Tramunata winds blows forcefully, Mourvèdre (Monastrell) which is a variety that has a long growing cycle due to using a two-stage pruning we use to find its best characteristics, and Syrah which is protected from the wind by the Grenache. A 100% Mediterranean blend.

Varieties

60% lledoner negre | 30% syrah | 10% monastrell

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

All the varieties are hand picked and brought in separately. Cold soaking of skins at 10°C for 24 hours. followed by an alcoholic fermentation for 8 days at 25°C. Malolactic fermentation and aging on the lees in stainless steel tanks. Gentle clarification and natural settling during the Winter. Very gentle filtration.

Type of Wine

Organic red wine with good body and no time in barrel.

Tasting Note

A marriage of sun and wind, or the Mediterranean Sea in a bottle of wine. Intense violet in color, a wine 100% Empordà that stands out for its intense aromatic profile. On the nose, there are more dark than red fruits. Balsamic hints as well as Mediterranean wild herbs (rosemary, thyme, and lavender) and pine resins. Subtle spicy notes and delicate suggestions of licorice. A fresh and luscious wine, with round tannins and a mineral finish that pays tribute to the slate soils of the Empordà.

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