

VAILET 2021

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 13% vol.

Total Acidity: 3,7 g/l

Volatile Acidity: 0,15 g/l

pH: 3,34

Free SO₂: 20 mg/l

Total SO₂: 57 mg/l

Sugar: 1 g/l

Packaging

Bottle: Bordelesa Stylus blanca 75 cl

Closure: natural cork 45x24 mm or screwtop available upon request

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

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

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

Special Formats

Cardboard, 12 bottles of 50 cl

(255x200x310 / 11 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

White Grenache (Lledoner blanc) 50%, Macabeu 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

Static clarification for 48 hours. Fermentation at 16 °C of the two varieties separately. Aged on the lees in stainless steel tanks prior to bottling. Sterile filtration.

Type of wine

Young, dry white.

Tasting notes

Pale yellow in color with a green hue. Prominent aromas of white fruits, particularly pear and apple with some floral notes in the background. Showing persistent acidity and salinity with pronounced citric notes on both the nose and on the palate. Complex and delicate, Mediterranean in character and a nuanced aromatic intensity. A generous and approachable wine, perfect by the glass.

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... Valiet is a wine that we choose when kicking back with friends while enjoying small dishes of baby squid, clams, and fresh fish. It's a very forgiving wine that will let seafood and fish shine as the protagonists. It works very well to both boost the flavors of these foods while at the same time, refreshing the palate.

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