

ANNA ESPELT CAP DE CREUS

Pla de Tudela 2020

AWARDS

17 Scored Jancis Robinson |
89 points Miquel Hudin |
9,74 points La Guia de Vins
de Catalunya 2022 - Best White
Picapoll

RECOMMENDED GLASS

Old World Pinot Noir

ANALYSIS

Alcohol: 13,1% vol
Total Acidity: 3,75 g/l
Volatile Acidity: 0,18 g/l
pH: 3,2
Free SO₂: 20 mg/l
Total SO₂: 70 mg/l
Sugar: 0,7 g/l



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VITICULTURE

Green vineyards by the sea, in the Natural Park of Cap de Creus. Organic vines in a project that goes beyond viticulture, where we try to draw a mosaic where the vines are mixed with oak trees, pastures and plains and where the final result is a more mature ecosystem, with increased biodiversity. Granite, Tramontana and sea wind make up a perfect environment for very Mediterranean wines: complex, intense and delicate. All vineyards are certified as organic and managed in keeping with their surroundings in the Natural Park, conservation tillage is undertaken at key times and balanced with natural growth and organic matter inputs. Spur or cordon royat pruning is undertaken to provide a permanent framework for building energy reserves and resilience. Pruning is principally focussed on structure first; this is achieved by balancing spur spacing and bud number with vine vigour on a vine by vine basis. Harvested by hand on September 13th, with boxes of 15 kg. Manual selection at the vineyard.

VARIETIES

Picapolla 100%

THE 2020 VINTAGE

The 2020 vintage has been one of the most difficult vintages ever experienced. The rainfall was higher than the annual average: 720 mm vs 600 mm. Rain mostly fell in the Autumn with some torrential episodes and there were many wet days in Spring. This humidity, combined with the mild spring temperatures, created a large risk of fungal diseases. The Summer was mild and dry with south winds and an average temperature of 22.5 °C. The harvest has been less productive than other years due to fungal diseases and wild boars, but the balance and quality have been good. We started harvest on August 13th.

WINEMAKING

We cold store the grapes for 24 h followed by a 6-hour maceration with whole bunches and stemmed grapes. We press the grapes very gently. Static settling for 24 hours. The fermentation is spontaneous in stainless steel and lasts about 13 days. Aged on lees in cement eggs for 7 months. Slight clarification and light filtration. The wine was bottled on April 21st 2020. Winemaking with minimal intervention in order to respect both variety and vintage at the most.

TYPE OF WINE

Vintage white wine.

TASTING NOTE

Clean and bright pale yellow with new gold highlights. Frank and elegant nose with aromas of undergrowth and Mediterranean herbs. Well balanced in the mouth, fresh, marked acidity that gives it length and salinity. A generous mouthfeel full of flavour and distinct minerality.

AT THE TABLE

We recommend serving it not too cold, at about 10°C. It is a very gastronomic wine, taste it, enjoy it.