

# COMABRUNA 2017

## Awards:

Decanter World Wine Awards: Silver Medal. 2022 | 16,5 Score Jancis Robinson | 91 Score Parker | 93 points Guía Peñín 2022 | 9,65 points La Guia de Vins de Catalunya 2022 | 92,5 points Premis Vinari 2020 | 92+ Score Miquel Hudin Decanter 2021. Sarah Jane Evans MW Score 94 | Decanter World Wine Awards: Bronze Medal. 2020 | Decanter Asia Awards 2018: Commended | Bronze Vinari Best Aged Wines. 2016 | Berliner Wein Trophy: Gold Medal. 2015 | Decanter Asia Wine Awards: Best in show, Regional Trophy. 2014 | Concours Mondial Bruxelles: Silver Medal. 2013.

## Recommended Glass

Riedel mod. Hermitage

## Analysis

Alcohol: 15,2% vol.  
Total Acidity: 4 g/l  
Volatile Acidity: 0,58 g/l  
pH: 3,53  
Free SO<sub>2</sub>: 25 mg/l  
Total SO<sub>2</sub>: 49 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)

## Europallet

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

espelt  
Viticultors de l'Empordà



**Viticulture:** The Comabruna is made from a single vineyard. We have always dreamed of having such a vineyard with 111-year-old vines, an orientation to the east and planted on sloped, slate soils. The Tramuntana wind touches it indirectly and the western sun caresses it lightly in the summer thus we achieve excellent maturation without any loss of acidity. The vineyard is all bush vines that barely rise up above the ground. They're pruned quite short and likewise have low yields (2,500kg/ha in 2011). The grapes are harvested by hand in boxes of 15kg and we do a pre-sorting in the vineyard.

**Varieties:** Carignan 100%

**The 2017 Vintage:** The 2017 vintage saw total rainfall that was less than the normal average of previous years and was around 550 ml, with higher temperatures overall. The winter was cold and rainy in contrast to the summer which was quite hot and without rain, much like the spring. The most intense gusts of the Tramuntana wind were seen in the months of February and May but there were no adverse effects to the vineyards. The heat of 2017 was made quite evident by an earlier than usual harvest. We started the harvest on August 9th for our white grapes in the villages of Vilajuïga and Roses. The harvest for the vineyard of Mas Marès in the Cap de Creus Natural Park finished on September 25th. 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:** Hand harvested. Cold soak for 48 hours, then at 25 °C for 15 days. Malolactic fermentation in barrels of different sizes between 500 l and 700 l, aging on fine lees. Elaboration with minimal intervention in order to respect both variety and vintage at the most. Vintage wine. Light filtration and natural stabilization.

**Type of Wine:** Red wine with structure and elegance.

**Tasting Note:** Ruby in color with high density and very inky. Complex on the nose and intentionally expressing its Mediterranean character. Notes of dark fruit, cedar, slate minerality and licorice in the background. Subtle floral aromas of violet and an intense and pleasant walk over the Mediterranean forest ground. On the palate, a structured and persistent wine, embracing and very layered. Complex and fresh at the same time. Profound and elegant, with long lasting aromas and flavors.

**At the Table:** We recommend to serve this wine at 15-17°C, in large, "Hermitage" style glasses that permit proper aeration. To accompany... duck confit with blueberries or orange. Also, pork flank ("secret"), shoulder, or filet.

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