

# LLEDONER ROIG 2019

## Scores & Awards

Decanter World Wine Awards: Silver Medal. 2022 |  
9,62 points La Guia de Vins de Catalunya 2022 |  
92 points Guía Peñín 2021 | 90+ points Miquel Hudin

## 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 SO<sub>2</sub>: 24 mg/l  
Total SO<sub>2</sub>: 53 mg/l  
Sugar: 0,4 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)

## Europalet

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

espelt  
Viticultors de l'Empordà

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## Viticulture

Grenache Gris (locally called Lledoner Roig) is a variety that has a pinkish skin and is native to Empordà and the south of France (especially around the village of Banyuls). It's from the same family as the red and white Grenaches (aka Lledoner Negre/Blanc). In our case, we find these vines spread amongst our oldest Carignan vineyards making up about 2-4% of the total. They're old bush vines, rooted in the poor, slate soils of the area. We pick this specific grape while passing through the vineyard, just when it starts to ripen and long before the surrounding Carignan vines. The yields are around 2.5kg per vine.

## Varieties

Grenache Gris (Lledoner Roig) 100%

## The 2019 Vintage

The year 2019 has been a year marked by a cold winter and heavy episodes of rain during the months of September to December. The rainfall data is close to the average of the last years: 550 mm per year. Spring has been a little rainy, summer has been even less rainy and temperatures have been very warm. The tramontana, the characteristic wind of Empordà, has blown strong at some moments of winter and spring, with some episodes of strong gusts in May. We started the harvest on August 20th with the white varieties in Vilajuïga and Roses, and we have continued afterwards for the rest of our wine estates.

## Winemaking

We cold store the grapes before pressing as whole clusters. To avoid any coloration from the pinkish skins, we press very softly resulting in a low quantity of juice. That is allowed to settle and racked clear from fermentation. Partial fermentation in stainless steel and then in concrete deposits, with lees in suspension, for 6 months.

## Type of Wine

White wine aged on the lees.

## Tasting Notes

Star bright yellow in color with good body and structure. On the nose, saline aromas stand out as well as orange blossoms, chamomile, flint, and spicy balsamic notes with a menthol background that make it a quite singular wine. Seductive with great volume on the palate, there is a vibrant, marked acidity that makes for a long, persistent finish. It is a wine that pairs well with the local dishes of Alt Empordà such as "mar i muntanya" a mix seafood and meat. Complex and authentic, it is a true and honest reflection of this variety.

## At the Table

We recommend serving the wine slightly cooled, not too cold, to not hide the expressive aromas (10-12°C). To accompany... dishes with fennel or celery. Shrimp, clams, and oven-cooked fish (turbot, angler, hake). Think of Lledoner Roig the next time you go to the fishmonger.