

SAULÓ 2021

Scores & Awards

16 Scored Jancis Robinson | 88 points Guía Peñín 2023 | Gold Vinari Best Young Red Wine 2021 | 9,52 points La Guia de Vins de Catalunya 2020 | Grenaches du Monde: Silver Medal, 2021 | Decanter World Wine Award: Bronze Medal, 2021 | Decanter World Wine Award: Silver Medal, 2019 | Asia Wein Trophy: Gold Medal 2018 | Berliner Wein Trophy: Gold Medal 2018 | Special Bronze Vinari from DO Empordà 2014 | Gold Vinari Best Young Red Wine 2014 | Prix du Public des Jardins: Gold Medal 2012

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 13,85% vol.
Total Acidity: 3,5 g/l
Volatile Acidity: 0,44 g/l
pH: 3,57
Free SO₂: 31 mg/l
Total SO₂: 63 mg/l
Sugar: 0,4 g/l

Packaging

Bottle: Prestigio Eco canela 75 cl
Closure: natural cork 45x24 mm or screwtop available upon request
Capsule: 100% complex

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, 6 bottles of 150 cl
(320x210x410 / 16 kg)



Viticulture

Our own vineyards in DO Empordà. Soils of decomposed glacial granite on the side of the Alberes mountain range.

Varieties

70 % Lledoner negre (red Grenache) | 30 % Carignan

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

Each parcel was vinified separately. Cold soak for 36 hours. Both the Carignan and the Grenache were fermented at 25 °C with a maximum allowed temperature of 30C. Aging on the lees for four months. Light filtration prior to bottling.

Type of wine

Young wine with fruity profile and no barrel aging.

Tasting Note

Ruby in color with high density. On the nose, notes of dark fruits are quite evident above a base of spices and violet aromas. On the palate it's quite soft and velvety. With aeration, red fruits such as cranberry appear as well as spicy nutmeg. It's a subtle wine with a long, persistent finish that's easy to drink.

At the Table

We recommend to serve it around 13-14C, only lightly cool.

To accompany... Sauló is for when we want to drink a red wine with lighter uncomplicated dishes such as: grilled pork filet, chicken, grilled vegetables, pasta with tomato sauce, omelets, and others...

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Viticultors de l'Empordà

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