

EFÍMERA 2022

Awards

Vinari Bronze 2018 (Efímera 2017)

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 13% vol.

Total Acidity: 3,8 g/l

Volatile Acidity: 0,14 g/l

pH: 3,44

Free SO₂: 18 mg/l

Total SO₂: 37 mg/l

Sugar: 0,9 g/l

Packaging

Bottle: Burgundy Terra 75 cl

Closure: natural cork 44x24 mm

Capsule: 100% poly laminate

Box

Cardboard, 6 bottles 75 cl

(305x280x185 mm / 8,50 kg)

Euroalet

84 c./p. 6 b. 84x121x145,50 cm / 665 kkgg



espelt
Viticultors de l'Empordà



Viticulture

Our own vineyards in DO Empordà, located in the village of Vilajuïga next to our cellar. Granite-based soils on slight slopes.

Varieties

Red Grenache 100%

The 2022 Vintage

The extreme drought this year has determined this vintage. About 349 liters have rained. Fortunately, just before budding there was abundant rainfall that left the soils at field capacity and allowed the vines to bud. The drought has allowed a good control of vegetative growth, though. The summer has been extremely hot, which has meant that the harvest dates have been advanced a week compared to the usual dates. However, we are happy with the quality of the wines, because the plants were well adapted to the drought. The balances in the wine have been good.

Winemaking

Organic wine made with carbonic maceration from whole bunches of small grapes. Fermented at 24°C in stainless-steel tanks for 5 days with manual pump-overs. Lightly filtered.

Type of Wine

Organic wines produced via carbonic maceration.

Tasting Note

Bright cherry in color with blue hues. Intense aromas of red and dark fruits such as red currants and blackberries with chocolate cookies in the background. On the palate it has a silky aspect that's smooth and delicate, with hints of subtle flowery notes. A fresh, inviting wine with volume and a long finish, perfect for celebrating the moment.

At the Table

We recommend to serve it around 13-16C.

Excellent for appetizers and grilled white meats. Also, an ideal wine to accompany pasta dishes, bony fish and cream soups. It's also very enjoyable to drink on its own.

Espelt Viticultors, SL. Mas Espelt, s/n - E17493 VILAJUÏGA (Girona) SPAIN.

TEL. (+34) 972 531 727 / export@espeltviticultors.com / www.espeltviticultors.com