

VAILET 2022

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 12,73% vol.

Total Acidity: 3,64 g/l

Volatile Acidity: 0,27 g/l

pH: 3,33

Free SO₂: 19 mg/l

Total SO₂: 66 mg/l

Sugar: 0,4 g/l

Packaging

Bottle: Bordelesa Stylus blanca 75 cl

Closure: natural cork 45x24 mm or
screwtop available upon request

Capsule: 100% poly laminate

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, 12 bottles of 50 cl

(255x200x310 / 11 kg)



espelt
Viticultors de l'Empordà



Viticulture

These are our own vineyards within DO Empordà on soil that's primarily loamy clay on top of granite.

Varieties

White Grenache (Lledoner blanc) 50%, Macabeu 50%

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

Static clarification for 48 hours. Fermentation at 16 °C of the two varieties separately. Aged on the lees in stainless steel tanks prior to bottling. Sterile filtration.

Type of wine

Young, dry white.

Tasting notes

Pale yellow in color with a green hue. Prominent aromas of white fruits, particularly pear and apple with some floral notes in the background. Showing persistent acidity and salinity with pronounced citric notes on both the nose and on the palate. Complex and delicate, Mediterranean in character and a nuanced aromatic intensity. A generous and approachable wine, perfect by the glass.

At the table

We recommend to serve this wine around 8-9C and to maintain freshness once opened by placing the bottle in a water and ice bath.

To accompany... Vailet is a wine that we choose when kicking back with friends while enjoying small dishes of baby squid, clams, and fresh fish. It's a very forgiving wine that will let seafood and fish shine as the protagonists. It works very well to both boost the flavors of these foods while at the same time, refreshing the palate.

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