

VIDIVÍ 2022

Scores & Awards

Decanter Asia Wine Awards: Bronze Medal (Sep, 2018) | Guia Peñin 2019: 90 points | Decanter Asia Wine Awards: Commended (October, 2014) | Concours Mondial Bruxelles: Silver Medal (2013) | Guia Gourmets (Los Mejores Vinos de España 2014): 91 points.

Recommended Glass

Riedel mod. Syrah

Analysis

Alcohol: 14,69% vol.
Total Acidity: 3,7 g/l
Volatile Acidity: 0,42 g/l
pH: 3,58
Free SO₂: 27 mg/l
Total SO₂: 53 mg/l
Sugar: 1 g/l

Packaging

Bottle: Prestigio Eco canela 75 cl
Closure: natural cork 44x24 mm
Capsule: 100% poly laminate

Box

Cardboard, 6 bottles of 75 cl.
(230x150x340 mm / 8 kg) o
Cardboard, 12 bottles of 75 cl.
(320x245x335 mm / 16 kg)

Europalet

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

Special Formats

Cardboard box, 6 bottles of 150 cl
(320x210x410 / 16 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

Grenache (Lledoner negre) 80% | Merlot 10% | Cabernet Sauvignon 10%

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

Pre-fermentation maceration at 8C. Alcoholic fermentation for 18 days at 25C in stainless steel tanks. Eight months of aging in French barrels of medium toasting (228L). Light filtration.

Type of wine

Medium-bodied red wine with barrel aging.

Tasting Notes

Purple in color with high intensity and a sheen of dark plums. Aromas of dark and red fruits with balsamic touches and subtle toasted notes. With additional aeration, floral notes of violet and Mediterranean herbs such as thyme appear. On the palate, it has a marked acidity that will allow the wine to age well and the tannins are quite smooth and buttery. Firm with a lengthy finish, it's a clean, modern wine that's very versatile and food friendly.

At the table

We recommend to serve the wine at around 15-17C.
To accompany... Game meats, stews and slow-cooked

Espelt Viticultors, SL. Mas Espelt, s/n - E17493 VILAJUÏGA (Girona) SPAIN.
TEL. (+34) 972 531 727 / export@espeltviticultors.com / www.espeltviticultors.com