

COMABRUNA 2018

Awards:

Decanter World Wine Awards: Silver Medal. 2022 | 16,5 Score Jancis Robinson | 91 Score Parker | 92 points Guía Peñín 2023 | 9,65 points La Guia de Vins de Catalunya 2022 | 92,5 points Premis Vinari 2020 | 92+ Score Miquel Hudin Decanter 2021. Sarah Jane Evans MW Score 94 | Decanter World Wine Awards: Bronze Medal. 2020 | Decanter Asia Awards 2018: Commended | Bronze Vinari Best Aged Wines. 2016 | Berliner Wein Trophy: Gold Medal. 2015 | Decanter Asia Wine Awards: Best in show, Regional Trophy. 2014 | Concours Mondial Bruxelles: Silver Medal. 2013.

Recommended Glass

Riedel mod. Hermitage

Analysis

Alcohol: 15,1% vol.
Total Acidity: 3,76 g/l
Volatile Acidity: 0,47 g/l
pH: 3,52
Free SO₂: 24 mg/l
Total SO₂: 44 mg/l
Sugar: 1 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)

Europallet

84 c./p. 6 b. 80x120x180 cm / 830 kg



espelt
Viticultors de l'Empordà

Viticulture:

The Comabruna is made from a single vineyard. We have always dreamed of having such a vineyard with 111-year-old vines, an orientation to the east and planted on sloped, slate soils. The Tramuntana wind touches it indirectly and the western sun caresses it lightly in the summer thus we achieve excellent maturation without any loss of acidity. The vineyard is all bush vines that barely rise up above the ground. They're pruned quite short and likewise have low yields (2,500kg/ha in 2011). The grapes are harvested by hand in boxes of 15kg and we do a pre-sorting in the vineyard.

Varieties:

Carignan 100%

The 2018 Vintage:

A vintage marked by a low rainfall, specially in Vilajuiga, with 370 mm3 well below the average of recent years that was 550 mm per year. The year has been hot especially during the summer months and not very cold in winter, with only a few lows at the end of February and beginning of March. Spring with rains between March and June but without water in summer. The northwind tramuntana was active mainly in winter and strong gusts of wind in spring, March. In regards to the wines, the alcohol levels have shown to be balanced with good acidity that then translates into aromatic, refreshing white and rosé wines. The red wines hold a good level of subtlety and complexity.

Winemaking:

Hand harvested. Cold soak for 48 hours, then at 25 °C for 15 days. Malolactic fermentation in barrels of different sizes between 500 l and 700 l, aging on fine lees. Elaboration with minimal intervention in order to respect both variety and vintage at the most. Vintage wine. Light filtration and natural stabilization.

Type of Wine:

Red wine with structure and elegance.

Tasting Note:

Ruby in color with high density and very inky. Complex on the nose and intentionally expressing its Mediterranean character. Notes of dark fruit, cedar, slate minerality and licorice in the background. Subtle floral aromas of violet and an intense and pleasant walk over the Mediterranean forest ground. On the palate, a structured and persistent wine, embracing and very layered. Complex and fresh at the same time. Profound and elegant, with long lasting aromas and flavors.

At the Table: We recommend to serve this wine at 15-17°C, in large, "Hermitage" style glasses that permit proper aeration. To accompany... duck confit with blueberries or orange. Also, pork flank ("secret"), shoulder, or filet.

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