

# CORALÍ 2022

## Recommended Glass

Riedel mod. Riesling / Sangiovese

## Analysis

Alcohol: 12,54% vol.  
Total Acidity: 4,60 g/l  
Volatile Acidity: 0,16 g/l  
pH: 3,21  
Free SO<sub>2</sub>: 13 mg/l  
Total SO<sub>2</sub>: 40 mg/l  
Sugar: 1,7 g/l

## Packaging

Bottle: Burgundy TasteVin  
Closure: natural cork 45x24 mm  
Capsule: 100% poly laminate

## Box

Cardboard, 6 bottles 75 cl  
(230x150x340 mm / 8 kg)

## Europalet

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



espelt  
Viticultors de l'Empordà



## Viticulture

Our own vineyards in DO Empordà. Granite soils with a light sloping.

## Varieties

Grenache (Lledoner Negre) 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

Made like a white wine. Static clarification for 48 hours. Only the free run juice is used and the alcoholic fermentation is controlled at 16 °C for a maximum of 13 days with minimum intervention. Sterile filtration.

## Type of wine

Pale rosé.

## Tasting Note

Pale salmon coloured, brilliant and clear. An elegant nose that shows white fruit aromas, particularly pear, as well as stone fruit. Elegant, fresh and friendly with subtle rose petal notes. On the palate the soft and gentle mouthfeel is both fresh and creamy. Suggestions of citric notes, particularly mandarins and great acidity make this wine a perfect pairing for seafood.

## At the Table

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

To accompany... Rosés are quite agreeable wines and always go well with Mediterranean cuisine such as: fish, grilled vegetables, arròs (our local variant of paella), seafood... But without a doubt, the winning combination is with blue fish: grilled sardines, blue fin tuna, oven-roasted salmon with lime and soy sauce amongst others... It's perfect for a group of friends to have a seafood feast.

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

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