

LLEDONER ROIG 2020

Scores & Awards

Guía Peñín 2019: 93 points - 2015: 92 points
(October, 2015) | Grenaches du Monde: Bronze
Medal (February, 2016) | Decanter World Wine
Awards: Bronze Medal (May, 2015)

Recommended Glass

Riedel mod. Oaked Chardonnay / Montrachet

Analysis

Alcohol: 12,9% vol.
Total Acidity: 3,7 g/l
Volatile Acidity: 0,12 g/l
pH: 3,25
Free SO₂: 19 mg/l
Total SO₂: 62 mg/l
Sugar: 0,7 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)

Europalet

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



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Viticulture

Grenache Gris (locally called Lledoner Roig) is a variety that has a pinkish skin and is native to Empordà and the south of France (especially around the village of Banyuls). It's from the same family as the red and white Grenaches (aka Lledoner Negre/Blanc). In our case, we find these vines spread amongst our oldest Carignan vineyards making up about 2-4% of the total. They're old bush vines, rooted in the poor, slate soils of the area. We pick this specific grape while passing through the vineyard, just when it starts to ripen and long before the surrounding Carignan vines. The yields are around 2.5kg per vine.

Varieties

Grenache Gris (Lledoner Roig) 100%

The 2020 Vintage

The 2020 vintage has been one of the most difficult vintages ever experienced. Rainfall data shows that the rainfall was higher than the annual average: 720 mm vs 600 mm. Rainfall was intense in the fall with torrential episodes and in the spring with many wet days. This humidity, combined with the mild spring temperatures, has significantly increased the fungal disease pressure. The summer has been mild and dry with south winds, and an average temperature of 22.5 °C. The harvest has been less productive than other years due to fungal diseases and wild boars, but the balance and quality have been good. We started the harvest on August 13th.

Winemaking

We cold store the grapes before pressing as whole clusters. To avoid any coloration from the pinkish skins, we press very softly resulting in a low quantity of juice. That is allowed to settle and racked clear from fermentation. Partial fermentation in stainless steel and then in concrete deposits, with lees in suspension, for 6 months.

Type of Wine

White wine aged on the lees.

Tasting Notes

Star bright yellow in color with good body and structure. On the nose, saline aromas stand out as well as orange blossoms, chamomile, flint, and spicy balsamic notes with a menthol background that make it a quite singular wine. Seductive with great volume on the palate, there is a vibrant, marked acidity that makes for a long, persistent finish. It is a wine that pairs well with the local dishes of Alt Empordà such as "mar i muntanya" a mix seafood and meat. Complex and authentic, it is a true and honest reflection of this variety.

At the Table

We recommend serving the wine slightly cooled, not too cold, to not hide the expressive aromas (10-12°C). To accompany... dishes with fennel or celery. Shrimp, clams, and oven-cooked fish (turbot, angler, hake). Think of Lledoner Roig the next time you go to the fishmonger.