

MARENÝ

2022

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 13,30% vol.

Total Acidity: 4,23 g/l

Volatile Acidity: 0,26 g/l

pH: 3,25

Free SO₂: 19 mg/l

Total SO₂: 51 mg/l

Sugar: 0,6 g/l

Packaging

Bottle: Burgundy TasteVin

Closure: natural cork 45x24 mm

Capsule: 100% poly laminate

Box

Cardboard, 6 bottles of 75 cl

(230x150x340 mm / 8 kg) or

Europalet

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

60% Sauvignon blanc | 25% Lledoner blanc (Grenache) | 15% Muscat

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

Early harvest picking to ensure perfect acidity. We vinify all of the varieties separately with skin maceration at 8°C for four hours followed by fermentation at 14°C. Sterile filtration prior to bottling.

Type of Wine

Dry, aromatic white.

Tasting Notes

Lemon yellow in colour. On the nose, intense aromas of melon, tropical fruit and citrus fruit aromas such as grapefruit. With pronounced acidity and salinity and notes of lime and juniper. Dry, versatile and electric. A vintage that invites you to look for the variety's natural freshness. Ideal for intense gastronomic pairings, such as oysters or tuna.

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... The blend of White Grenache and Sauvignon Blanc makes for a lively, aromatic fruitiness and as such we need food flavors that will also be intense. Marený is wonderful with dishes that are both delicate or spicy such as: ceviche, Asian food, salads, goat cheese, gazpacho, salmorejo (Andalusian tomato-centric gazpacho), grilled squid, smoked salmon, and many others...

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