

LA VELLA 2021

Recommended Glass

Old World Pinot Noir

Awards

9.85 points La Guía de Vins de Catalunya 2024 & Best White Carignan | 16 points Jancis Robinson.

Analysis

Alcohol: 12,9% vol.

Total Acidity: 3,7 g/l

Volatile Acidity: 0,29 g/l

pH: 3,13

Free SO₂: 17 mg/l

Total SO₂: 46 mg/l

Sugar: 1 g/l

Packaging

Bottle: Burgundy Isis 75 cl

Closure: natural cork 49x24 mm

Capsule: 100% tin

Box

Cardboard, 6 bottles 75 cl

(305x280x185 mm / 8,50 kg)

Europalet

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



espelt
Viticultors de l'Empordà

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Viticulture

Initially planted in 1919 by the ancestors of the vineyard's current owner, Àngel Poch, La Vella is a single vineyard site in the present day. The vines are grown in cup formation and are in the region of Rabós de Empordà. The Espelt team uses organic viticulture and vegetative cover growth methods to manage the vineyard. This vineyard is mapped grapevine-by-grapevine with up to 18 varieties, one of the most significant varieties being the white Carignan. Before the harvest, the white Carignan vines are identified and harvested separately in 15-kg boxes.

Varieties

100% White carignan

Vintage 2021

The 2021 vintage was the driest year thus far in the winery's more than twenty-year history. The year started with very little rain from winter onward. The weather remained dry throughout the winter months. The summer was not very warm, with some rain at the beginning of September, which allowed us to arrive at the end of the harvest period with optimal ripening but meagre general yields. During the flowering period, the vines were exposed to a significant mist. Then, during the fruit set until the berry development, there was very little cellular division, resulting in small grape berries. Despite the rain, the berries did not grow much. We harvested this grape on September 17th.

Winemaking

A six-hour maceration is carried out in contact with the grape skins and must, followed by static racking without mechanical intervention. Once the must is cleared after the alcoholic fermentation, we transfer it to a 700-litre concrete egg to age on lees for eight months. It's bottled and spends a year in the bottle before being sold.

Type of Wine

A monovarietal white wine from old white Carignan vines, harvested by hand with grapes selected at the vineyard.

Tasting Note

This wine is golden in colour with greenish hues. The mineral notes from the shale soil stand out in the nose, featuring a hint of aniseed and the aromas of Mediterranean undergrowth with definitive fennel and citrus notes. On the palate, the wine is complex, with an excellent acidity indicating its journey and highlighting its depth with a marked salinity. A deep remembrance of the Empordà region.

At the Table

This white wine pairs well with robust fish dishes such as classic Spanish caldereta stew, scorpion fish suquet, soupy lobster and sea urchin rice. It also complements old, traditional, slow-cooked recipes very well.