

LES ELIES 2019

Recommended Glass

New World Pinot Noir

Awards:

9,84 points La Guía de Vins de Catalunya 2024 & Best Red Wine DO Empordà | Grenaches du Monde: Gold Medal 2022 | 16 points Jancis Robinson | 94+ points Guía Peñín 2023 | 94+ points Miquel Hudin | Decanter World Wine Awards: Silver Medal 2020.

Analysis

Alcohol: 15,40% vol.
Total Acidity: 4,05 g/l
Volatile Acidity: 0,45 g/l
pH: 3,38
SO₂ lliure: 23 mg/l
SO₂ total: 48 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)

Special Formats

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



espelt
Viticultors de l'Empordà



Viticulture

The wine comes from a red Grenache vineyard on loam soil made of shale sediments with a 70-cm depth. We apply organic techniques, with under-vine vegetation removed at the time of sprouting, to improve the soil's microbiology and structure and compensate for water stress. A very short pruning in winter and a green pruning is applied, along with a tory and grape selection, to promote balance. The vineyard was harvested by hand, and the grapes were hand-selected in 15-kg boxes.

Varieties:

100% Black Grenache (lledoner negre).

The 2019 Vintage

The 2019 vintage was marked by a cold winter and heavy bouts of rain from September to December. The rainfall data indicate that the average rainfall in recent years has been 550 mm per annum. The spring saw little rain and hardly any precipitation in summer, and the temperatures were quite warm. The Tramontane, the characteristic wind of the Empordà region, has periodically blown strongly throughout the winter and spring, with some bouts of strong gusts in May. We harvested this grape on September 9th.

Winemaking

A cold pre-fermentative maceration occurs for 48 hours inside stainless-steel tanks. The fermentation is started spontaneously with native yeast strains. The maceration lasts 12 days and is pumped over manually (without a pump). We only keep the bleeding wine stored in a 22-hectolitre foudre vessel, where the spontaneous malolactic fermentation will occur and is then aged over lees for seven months. The wine undergoes racking and a light clarification and is later bottled without filtering.

Type of Wine:

A subtly-coloured Grenache with an elegant character that suggests long ageing.

Tasting Note

This wine's ruby red colour highlights red fruit aromas such as strawberry, red currant, cherry, and a hint of blackberry. Sharp accents in the nose offer notes of aromatic Mediterranean herbs such as lavender. On the palate, the wine is intense with blackberry and plum notes and brings recollections of red fruits such as raspberries with hidden hints of Mediterranean undergrowth. The wine is long and deep, which gives its acidity consistency.

At the table

We recommend serving this wine at about 12°C and pairing it with any authentic and classic Spanish gastronomy rice dishes: rice boiled with hake, soupy lobster rice or rice and sea cucumbers, and, of course, sea and mountain rice dishes.

Espelt Viticultors, SL. Mas Espelt, s/n - E17493 VILAJUÏGA (Girona) SPAIN.
TEL. (+34) 972 531 727 / export@espeltviticultors.com / www.espeltviticultors.com