

# LLEDONER ROIG 2020

## Scores & Awards

9,83 scored La Guia de Vins de Catalunya 2024 |  
Decanter World Wine Awards: Silver Medal.  
2022 | 92 scored Guía Peñín 2021 | 90+ scored  
Miquel Hudin.

## Recommended Glass

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 SO<sub>2</sub>: 19 mg/l  
Total SO<sub>2</sub>: 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



espelt  
Viticultors de l'Empordà

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## Viticulture

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

## Varieties

100% Grenache Gris (Lledoner Roig)

## The 2020 Vintage

In 2020, we had one of the rainiest vintages of the last few years. The rainfall data indicate 720 mm for this year, higher than the average rainfall of any other year and more than double the annual precipitation of 350 mm. The rainfalls mainly occurred in the fall with torrential bouts and in the spring with many rainy days. This humidity, in addition to the mild temperatures in the spring, has caused a significant increase in potential fungal diseases. The summer was mild and dry, with southern winds and an average temperature of 22.5°C. The harvest was not as productive as in other years due to fungal diseases and wild boars, but it has maintained its balance and quality similar to previous years. We harvested the Lledoner Roig variety on the 17th of August and the 5th of September.

## Winemaking

We store the grapes cold before pressing them into whole clusters. We press very softly, resulting in a low quantity of juice to avoid colouration from the pink-coloured skins. It's settled and then racked clear from fermentation. Partial fermentation occurs in stainless steel and concrete deposits with lees in suspension for six months.

## Type of Wine

White wine aged on the lees.

## Tasting Notes

A bright yellow wine with body and structure. In the nose, the citrus aromas stand out with touches of Mediterranean undergrowth such as fennel and thyme, making it unique. Creamy aromas further complement it. It is voluminous and seductive on the palate with a sharp acidity, giving it a vibrant, long and persistent finish. This wine pairs well with mar i muntanya, a typical Catalan dish from Alt Empordà. Complex and authentic, a reflection of the frankness of the grape variety.

## At the Table

We recommend serving the wine slightly cooled but not too cold so as not to mask the expressive aromas (10-12°C). Pair with dishes made with fennel or celery and shrimp, clams, and oven-roasted fish (turbot, angler, hake). Keep Lledoner Roig in mind the next time you go to the fishmonger.