

# PARDELLS 2019

## Recommended Glass

Oaked Chardonnay

## Awards:

9.85 points La Guía de Vins de Catalunya 2024 |  
91 points Guía Peñín 2023 | 91+ points  
Miquel Hudin.

## Analysis

Alcohol: 14,5% vol.  
Total Acidity: 3,9 g/l  
Volatile Acidity: 0,3 g/l  
pH: 3,2  
SO<sub>2</sub> lliure: 15 mg/l  
SO<sub>2</sub> total: 48 mg/l  
Sugar: 1 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)

## Europallet

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



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## Viticulture

Initially planted in 1910, this vineyard features the traditional method of growing grapevines in cup formation on shale soil at a 3% slope angle. Some parts of the vineyard have dry stone terraces. The varieties planted primarily on this plot are: Ledoner roig (gray Grenache), Lledoner blanc (white Grenache) and Maccabeus; while the study conducted identified up to 9 white and red grape varieties, each of which is part of this wine's coupage. We use organic viticulture, under-vine spontaneous vegetation, winter pruning for conservation and light spring pruning since these methods are soft yet effective. The three main varieties utilized are harvested separately.

## Varieties

Maccabeus | Lledoner roig (gray Grenache) | Lledoner blanc (white Grenache) and nine more pink and white varieties.

## 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 vineyard on September 6th.

## Winemaking

The grapes are cooled to 8°C and pressed once cold, using only the flower must. Static settling occurs for 48 hours. The fermentation is spontaneous. Once the three fermentations are complete, the three wines are blended and aged in a 19-hectolitre concrete egg for seven months on lees.

## Type of Wine

It's a white wine that persists on the palate and hints at an excellent and long evolution in the bottle, transforming it into a wine for ageing.

## Tasting Note

A pale golden yellow colour with greenish hues, the wine's silky structure gives it a delicate tear. The wine has intense ocean aromas in the nose, accompanied by notes of fresh fruit shavings or freshly cut grass. On the palate, it has a long, fresh finish with an almost electric feel. The hints of ginger, marked acidity, delicate tannins, light volume, moderate intensity, and long, iodized persistence on the palate transport us. It is an excellent-quality wine that we can drink now but enjoy over the years with subtle ageing.

## At the table

We recommend serving this wine at about 10°C. It pairs exceptionally well with dishes with deep aromas and flavours, such as rice with squid ink, cod or sea urchins.