

ANNA ESPELT CAP DE CREUS

# Cala Rostella 2020

## AWARDS

17 Score Jancis Robinson |  
9,71 points La Guia de Vins de  
Catalunya 2022 | 91+93 Score  
Miquel Hudin

## RECOMMENDED GLASS

New World Pinot Noir

## ANALYSIS

Alcohol: 14,7% vol  
Total Acidity: 3,7 g/l  
Volatile Acidity: 0,48 g/l  
pH: 3,58  
Free SO<sub>2</sub>: 22 mg/l  
Total SO<sub>2</sub>: 39 mg/l  
Sugar: 1 g/l



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## VITICULTURE

Green vineyards by the sea, in the Natural Park of Cap de Creus. Organic vines in a project that goes beyond viticulture, where we try to draw a mosaic where the vines are mixed with oak trees, pastures and plains and where the final result is a more mature ecosystem, with increased biodiversity. Granite, Tramontana and sea wind make up a perfect environment for very Mediterranean wines: complex, intense and delicate. All vineyards are certified ecologic and managed in keeping with their surroundings in the Natural Park, conservation tillage is undertaken at key times and balanced with volunteer growth and organic matter inputs.

Spur or cordon royat pruning is undertaken to provide a permanent framework for building energy reserves and resilience. Pruning is principally focussed on structure first; this is achieved by balancing spur spacing and bud number with vine vigour on a vine by vine basis. Harvested by hand on September 20th, with boxes of 15 kg. Manual selection both at the vineyard and at the cellar.

## VARIETIES

Lledoner negre 100% (red Grenache)

## THE 2020 VINTAGE

In 2020, we experienced a difficult season. The rainfall data were higher than the average rainfall from previous years, with 720 mm, approximately 120 mm more than the usual 600 mm. Rainfalls occurred mainly in autumn, with torrential bouts of rain, and spring saw many days of precipitation. This dampness and the mild spring temperatures caused substantial strain due to fungal diseases. The summer was mild and dry, with southern winds and an average temperature of 22.5°C. The harvest was less productive than in other years due to fungal diseases and wild boars, but the balance and quality of the wine have remained at similar levels to those of different years. We harvested the Lledoner Negre (red

Grenache) from the Mas Marès vineyard on the 24th of August, using 15-kg boxes.

## WINEMAKING

Ten people harvested and hand-selected the grapes at the vineyard and winery. After the manual selection, we placed the partially stemmed grapes into large-volume open French vats, where spontaneous alcoholic fermentation began. We manually pump over (remontage) gently once daily, reaching the end of the fermentation with partially whole grape berries. The fermentation lasts approximately eight days. We bleed (via the sangrado method) and gently press the grape skins, then separate them into different batches. We fill 500-litre 4-year-old barrels using gravity, where spontaneous malolactic fermentation occurs for 7 months with no racking. We add some sulphur to ensure ageing will occur in the bottle and to stabilize the wine naturally. We bottled the wine on the 12th of May 2021, with a time horizon of 10 years for consumption (if stored and preserved in optimal conditions).

## TYPE OF WINE

Vintage wine.

## TASTING NOTE

A red wine with ruby reflections. It has a clean and bright appearance, with light and abundant tears that fall steadily. On the nose, it has great complexity and intensity. Its aromas of stone and red fruits, with a hint of ripeness, stand out. Notes of Mediterranean mountain undergrowth also appear. On the palate, the wine seduces with its persistence and delicate bitterness, denoting freshness and its full body and long finish.

## AT THE TABLE

We recommend serving it at about 16°C. It is a very gastronomic wine, taste it, enjoy it as it is.