

LES ELIES 2020

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% vol.
Total Acidity: 4,07 g/l
Volatile Acidity: 0,41 g/l
pH: 3,24
SO₂ lliure: 20 mg/l
SO₂ total: 43 mg/l
Sugar: 0,4 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 located on loam soil made of shale sediments with a 70-cm depth. We apply bioorganic techniques, with under-vine vegetation removed when 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 grapes are harvested by hand and hand-selected in 15-kg boxes in the vineyard.

Varieties:

100% Black Grenache (Lledoner Negre).

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 the wild boar population, but the balance and quality of the resulting wine were good. The harvest of the Lledoner Negre (Red Grenache) began on the 8th of August.

Winemaking

A cold pre-fermentative maceration occurs for 48 hours inside stainless-steel tanks. The fermentation is started spontaneously using 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 spontaneous malolactic fermentation will occur. The wine 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 aromas of red fruits such as strawberry, red currant, and cherry, as well as hints of liquorice and cocoa. The wine is intense, round, and voluptuous on the palate, marked by excellent acidity and a natural sweetness showing no artifice. It has a long and deep finish, with a freshness that lingers persistently until the end.

At the table

This wine is best served at about 10-12°C and pairs well with classic traditional Spanish rice dishes such as rice boiled with hake, brothy lobster rice, rice and sea cucumbers, and, of course, surf and turf rice dishes.

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