

QUINZE ROURES 2023

Scores & Awards

9.37 points La Guia de Vins de Catalunya 2024 | 90 points Guía Peñín 2024 | Gold Medal Vinari Vintage White Wines Premis Vinari 2021 | 89 scored Miquel Hudin | Decanter World Wine Awards: Bronze Medal. 2021 | Decanter World Wine Awards: Silver Medal. 2013 | Decanter Asia Awards: Silver Medal. 2018 | International Wine Challenge: Commended. 2015 | Mundus Vini: Silver Medal. 2015

Recommended Glass

Riedel mod. Oaked Chardonnay / Montrachet

Analysis

Alcohol: 13,23% vol.
Total Acidity: 3,7 g/l
Volatile Acidity: 0,23 g/l
pH: 3,23
Free SO₂: 17 mg/l
Total SO₂: 54 mg/l
Sugar: 1 g/l

Packaging

Bottle: Burgundy Terra 75 cl
Closure: natural cork 44x24 mm or screw cap available upon request
Capsule: 100% tin

Box

Cardboard, 6 bottles of 75 cl
(305x280x185 mm / 8,50 kg)

Europalet

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



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Viticultors de l'Empordà



Viticulture

The Lledoner Roig (Grenache Gris) comes from vineyards planted between 1906 and 1976 in the Rabós area in the Empordà DO. The vineyards have shallow and sloping slate soils. The Lledoner Roig is a local variety that is part of the Grenache family and is named for its greyish and pale pink-coloured skin. The vines (approximately 3-4%) are hidden among the Carignan vines. The Lledoner Blanc (Grenache Blanc) is planted on granite soils in the vineyards of Vilajuïga. Both varieties are harvested by hand in 15-kg boxes.

Varieties

50% Grenache Gris (Lledoner Roig) | 50% Grenache Blanc (Lledoner Blanc)

The 2023 Vintage

After experiencing three years of well-below-average rainfall (212 litres in Vilajuïga in 2023), the vines have definitely proven to be climate resilient. Vegetative growth during this time reduced significantly, resulting in a slower and shorter growth cycle. Although vine fertility was high, the grape berry yield and production overall were low. Despite the persistent water deficit and high temperatures, the plants have adapted well and thrived in favourable conditions with low evapotranspiration. The harvest began on the 10th of August, leading to a notable decrease in must production.

Winemaking

Each variety is vinified separately. The whole grapes of the Lledoner Roig (Grenache Gris) are cold pressed at extremely low yields to prevent the wine from turning pink. Both varieties are fermented in stainless steel tanks. At the end of the fermentation process, the wines are transferred to a cement egg to gain greater complexity. They are aged for five months on lees and undergo autolysis with yeasts to acquire greater volume and smoothness. Afterwards, a light filtration is carried out before bottling.

Type of Wine

White wine aged on lees.

Tasting Notes

This wine's main feature is its intense and persistent white fruit aromas. The freshness of our Mediterranean vineyard is evident in the salinity and creaminess that dominate the palate. This wine has an ideal balance of minerality and volume. It is perfect for pairing with white meats, fish, and Mediterranean cuisine.

At the Table

This wine should be served slightly chilled, not too chilled, between 12-14 °C to preserve the aromas. Quinze Roures is an excellent pairing for any meal. The wine's delightful texture and spicy aromas make it a perfect match for intensely flavoured dishes such as fish stews, vegetable rice, chicken and seafood, autumn vegetables like squash, or classic Mediterranean dishes like roasted eggplant and bell pepper *escalivada*.

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