

ANNA ESPELT CAP DE CREUS

Pla de Tudela 2022

AWARDS

9.81. The Wine Guide of Catalonia, 2024. Pla de Tudela 2021 – Best Clairette Blanche | 90. Tim Atkin. Pla de Tudela 2020 | 16.5+. Jancis Robinson. Pla de Tudela 2019 | 17. Jancis Robinson. Pla de Tudela 2018 | 89. Miquel Hudin

RECOMMENDED GLASS

Old World Pinot Noir

ANALYSIS

Alcohol: 13,2% vol
Total Acidity: 4,06 g/l
Volatile Acidity: 0,33 g/l
pH: 3,2
Free SO₂: 17 mg/l
Total SO₂: 37 mg/l
Sugar: 1 g/l



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VITICULTURE

The green vineyards located by the sea in the Cap de Creus Natural Park are part of an organic viticulture project that aims to create a diverse and mature ecosystem. The vineyards are integrated with oak trees, pastures, and plains to enhance biodiversity. The combination of granite, Tramontane north wind, and sea wind creates an ideal environment for producing complex, intense, and delicate Mediterranean wines. All the vineyards are certified organic and managed in harmony with the park's natural surroundings. Conservation tillage is practised at crucial times, and natural growth and organic matter inputs are carefully balanced. Pruning techniques such as spur or cordon royat establish a permanent framework for building energy reserves and resilience in the vines. Pruning is primarily focused on structure, achieved by balancing the spur spacing and number of buds with vine vigour on a vine-by-vine basis. The grapes were harvested by hand and hand-selected in 15-kg boxes in the vineyard on September 13th.

VARIETIES

100% Clairette Blanche

THE 2022 VINTAGE

This year's extreme drought has left its mark on this vintage. There were only 349 litres of rain, but fortunately, there was abundant rainfall just before the budburst stage, leaving the soil at field capacity and permitting the vines to bud. The drought allowed for excellent control of vegetative growth. The summer was scorching, resulting in the harvest dates falling one week earlier than usual. Nevertheless, we are pleased with the plant quality as they adapted well to the drought, and the wines have an excellent balance.

WINEMAKING

The grapes are kept in cold storage for 24 hours, followed by a 6-hour maceration with whole bunches and stemmed grapes. We gently press the grapes, followed by static settling for 24 hours. The fermentation happens spontaneously in stainless steel vats and lasts about 13 days. The wine is aged on lees in concrete eggs for seven months and undergoes light clarification and filtration. The winemaking is executed with minimal intervention to respect the grape variety and vintage. The wine was bottled on April 21st, 2020.

TYPE OF WINE

A vintage white wine.

TASTING NOTE

The wine is clean, bright, and pale yellow with hints of new gold. It is straightforward and elegant on the nose, with aromas of Mediterranean herb undergrowth. It is well-balanced, creamy, and ripe on the palate. A slight freshness and excellent acidity give the wine its length and salinity. The palate is broad and tasty, displaying the friendlier and more austere side of the Cap de Creus.

AT THE TABLE

This wine is best enjoyed slightly chilled at around 10°C. It provides a truly gastronomic wine experience, allowing you to taste and savour each sip.