

# CORALÍ 2020

## Recommended Glass

Riedel mod. Riesling / Sangiovese

## Analysis

Alcohol: 13,9% vol.

Total Acidity: 3,69 g/l

Volatile Acidity: 0,23 g/l

pH: 3,28

Free SO<sub>2</sub>: 20 mg/l

Total SO<sub>2</sub>: 48 mg/l

Sugar: 0,4 g/l

## Packaging

Bottle: Bordelesa Stylus blanca 75 cl

Closure: natural cork 45x24 mm

Capsule: 100% poly laminate

## Box

Cardboard, 6 bottles 75 cl  
(230x150x340 mm / 8 kg) o

Cardboard, 12 bottles 75 cl  
(320x245x335 mm / 16 kg)

## Europalet

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

48 c./p. 12 b. 80x120x150 cm / 996 kg

## Special Formats

Cardboard, 6 bottles 150 cl  
(320x210x410 / 16 kg)



espelt  
Viticultors de l'Empordà



## Viticulture

Our own vineyards in DO Empordà. Granite soils with a light sloping.

## Varieties

Grenache (Lledoner Negre) 100%

## The 2020 Vintage

The 2020 vintage has been one of the most difficult vintages ever experienced. Rainfall data are superior to the annual average: 720 mm vs 600 mm. Rainfall has been concentrated in the fall with torrential episodes and in the spring with many days watered. This humidity, combined with the mild spring temperatures, has had as a result a very significant pressure from fungal diseases. The summer has been mild and dry with south winds, and an average temperature of 22.5 °C. The harvest has been less productive than other years due to fungal diseases and wild boars, but the balance and quality have been good. We started the harvest on August 13th.

## Winemaking

Must without maceration. Static clarification. We only use the flower must. Fermentation at 14 °C for 15 days at last and with poor intervention. Sterile filtration prior to bottling.

## Type of wine

Pale rosé.

## Tasting Note

Salmon in color, clear, and bright. In the nose are elegant aromas of white fruits as well as touches of rose petals at the base. On the palate it's very gentle, fresh, as well as light and creamy in texture. It's easy to taste the citric notes, primarily of mandarin and it has a marked acidity that pairs wonderfully with seafood dishes.

## At the Table

We recommend to serve this wine around 8-9C and to maintain freshness once opened by placing the bottle in a water and ice bath.

To accompany... Rosés are quite agreeable wines and always go well with Mediterranean cuisine such as: fish, grilled vegetables, arròs (our local variant of paella), seafood... But without a doubt, the winning combination is with blue fish: grilled sardines, blue fin tuna, oven-roasted salmon with lime and soy sauce amongst others... It's perfect for a group of friends to have a seafood feast.

Espelt Viticultors, SL. Mas Espelt, s/n - E17493 VILAJUÏGA (Girona) SPAIN.

TEL. (+34) 972 531 727 / export@espeltviticultors.com / www.espeltviticultors.com