

# LLEDONER ROIG 2018

## Scores & Awards

Guía Peñín 2021: 92 points - 2020: 93 points - 2019: 93 points - 2015: 92 points | Grenaches du Monde: Bronze Medal (February, 2016) | Decanter World Wine Awards: Bronze Medal (May, 2015)

## Recommended Glass

Riedel mod. Oaked Chardonnay / Montrachet

## Analysis

Alcohol: 12,50% vol.  
Total Acidity: 5,73 g/l  
Volatile Acidity: 0,22 g/l  
pH: 3,17  
Free SO<sub>2</sub>: 21 mg/l  
Total SO<sub>2</sub>: 75 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)

## Europalet

84 c./p. 6 b. 80x120x180 cm / 830 kg  
45 c./p. 12 b. 80x120x150 cm / 996 kg



## Viticulture

Grenache Gris (locally called Lledoner Roig) is a variety that has a pinkish skin and is native to Empordà and the south of France (especially around the village of Banyuls). It's from the same family as the red and white Grenaches (aka Lledoner Negre/Blanc). In our case, we find these vines spread amongst our oldest Carignan vineyards making up about 2-4% of the total. They're old bush vines, rooted in the poor, slate soils of the area. We pick this specific grape while passing through the vineyard, just when it starts to ripen and long before the surrounding Carignan vines. The yields are around 2.5kg per vine.

## Varieties

Grenache Gris (Lledoner Roig) 100%

## The 2018 Vintage

A vintage marked by a low rainfall, specially in Vilajuïga, with 370 mm<sup>3</sup> well below the average of recent years that was 550 mm<sup>3</sup> per year. The year has been hot especially during the summer months and not very cold in winter, with only a few lows at the end of February and beginning of March. Spring with rains between March and June but without water in summer. The northwind tramuntana was active mainly in winter and strong gusts of wind in spring, March. In regards to the wines, the alcohol levels have shown to be balanced with good acidity that then translates into aromatic, refreshing white and rosé wines. The red wines hold a good level of subtlety and complexity.

## Winemaking

We cold store the grapes before pressing as whole clusters. To avoid any coloration from the pinkish skins, we press very softly resulting in a low quantity of juice. That is allowed to settle and racked clear from fermentation. Partial fermentation in stainless steel and then in concrete deposits, with lees in suspension, for 6 months.

## Type of Wine

White wine with aging on the lees.

## Tasting Notes

Star bright yellow in color with good body and structure. Most noted in the aromas are orange blossoms, chamomile, flint, and spicy balsamic notes that make it a quite singular wine. Seductive with great volume on the palate, there's a vibrant, marked acidity that makes for a long, persistent finish. It's a wine that pairs well with the local dishes of Alt Empordà such as "mar i muntanya" or mixes of seafood and meat. Complex and authentic, it's a true and honest reflection of this variety.

## At the Table

We recommend serving the wine at 10-12C to maintain its freshness as any colder than this will hide the expressive aromas. To accompany... Dishes with fennel or celery. Shrimp, clams, and oven-cooked fish (turbot, angler, hake). Think of Lledoner Roig the next time you go to the fishmonger.

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