

LLEDONER ROSAT 2020

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 13,85% vol.

Total Acidity: 3,94 g/l

Volatile Acidity: 0,23 g/l

pH: 3,26

Free SO₂: 17 mg/l

Total SO₂: 41 mg/l

Sugar: 1 g/l

Packaging

Bottle: Bordelesa Stylus blanca 75 cl

Closure: natural cork 45x24 mm

Capsule: 100% poly laminate

Box

Cardboard, 6 bottles of 75 cl

(230x150x340 mm / 8 kg) or

Cardboard, 12 bottles of 75 cl

(320x245x335 mm / 16 kg)

Euro pallet

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

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



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Viticultors de l'Empordà



Viticulture

These are our own vineyards within DO Empordà on soil that's primarily loamy clay on top of granite.

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

Pellicular maceration for 18 hours at 10 °C. Static clarification and fermentation at 14 °C for 15 days. Light aging on the lees for two months. Sterile filtration.

Type of Wine

Rosé.

Tasting Notes

Intense pink in color, clear, and bright. In the nose, red fruit notes of strawberries and cherries dominate followed by currants and blackberries with a base of citrus and a touch of floral aromas. It's a layered wine but at the same time fresh and versatile with a marked, mouthwatering acidity. It's pleasing, delicate, and enveloping; persistent in the finish and is ideal to accompany savory dishes based upon pasta.

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... Lledoner Rosat is a wine that will make your mouth water when having it along with an arròs (local version of paella), pasta alla puttanesca (with anchovies, capers, tomatoes, olives...), a good homemade pizza, or anything made with care in your kitchen... and it also pairs wonderfully with our famous local anchovies from l'Escala!

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

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