

# VAILET 2020

## Recommended Glass

Riedel mod. Riesling / Sangiovese

## Analysis

Alcohol: 12,95% vol.

Total Acidity: 3,45 g/l

Volatile Acidity: 0,2 g/l

pH: 3,33

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

Total SO<sub>2</sub>: 49 mg/l

Sugar: 0,4 g/l

## Packaging

Bottle: Bordelesa Stylus blanca 75 cl

Closure: natural cork 45x24 mm or  
screwtop available upon request

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)

## Europalet

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

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

## Special Formats

Cardboard, 12 bottles of 50 cl

(255x200x310 / 11 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

White Grenache (Lledoner blanc) 50%, Macabeu 50%

## 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

Skin maceration for three hours for the White Grenache. Fermentation was maintained at 14C and the two varieties were vinified separately. Aged on the lees in stainless steel tanks prior to bottling. Sterile filtration.

## Type of wine

Young, dry white.

## Tasting notes

Pale yellow in color with a greenish rim. Most prominent are the aromas of white fruits (primarily pear and apple) with floral touches. It holds a marked acidity with citric notes quite evident in both the nose and on the palate. A versatile wine with pure Mediterranean characters and a nuanced aromatic intensity.

## 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... Vailet is a wine that we choose when kicking back with friends while enjoying small dishes of baby squid, clams, and fresh fish. It's a very forgiving wine that will let seafood and fish shine as the protagonists. It works very well to both boost the flavors of these foods while at the same time, refreshing the palate.

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