

# QUINZE ROURES 2020

## Scores & Awards

90 points Guía Peñín 2022 | 9,42 points La Guia de Vins 2021 | 89 points Miquel Hudin | Decanter World Wine Awards: Bronze Medal. 2021 | Decanter World Wine Awards: Silver Medal. 2013 | Decanter Asia Awards Silver Medal 2018 | International Wine Challenge: Commended. 2015 | Mundus Vini: Silver Medal. 2015 | 9.49 points. La Guia dels Vins de Catalunya 2015

## Recommended Glass

Riedel mod. Oaked Chardonnay / Montrachet

## Analysis

Alcohol: 12,7% vol.  
Total Acidity: 3,7 g/l  
Volatile Acidity: 0,2 g/l  
pH: 3,29  
Free SO<sub>2</sub>: 28 mg/l  
Total SO<sub>2</sub>: 67 mg/l  
Sugar: 0,4 g/l

## Packaging

Bottle: Burgundy Terra 75 cl  
Closure: natural cork 44x24 mm or screw cap available upon request  
Capsule: 100% tin

## Box

Cardboard, 6 bottles of 75 cl  
(305x280x185 mm / 8,50 kg)

## Europalet

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

The vineyards were planted between 1906 to 1976 in the area around Rabós within D.O. Empordà. The soils are slate, not terribly deep, and steep. The Grenache Gris (Lledoner Roig) is a local variety that is from the Grenache family. It takes its name from the pinky/ruddy color of its skin. The vines are hidden within others of Carignan (usually about 3-4% of the total vines in a vineyard). The White Grenache (Lledoner Blanc) is found in the lower part of a vineyard with vines around 108 years old. Both of the varieties are harvested by hand in boxes of maximum 15kg.

## Varieties

Grenache Gris 50% | White Grenache 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

We vinify the two varieties separately. For the Grenache Gris (Lledoner Roig) we do a cold press with low juice totals in order to avoid a rosé tint from the skins. Part of the wine is fermented in stainless steel, parts in French oak barrels of 500l which are specially selected for this wine. Other parts ferment in new oak barrels and in a cement container, looking to give it a special complexity. The total barrel aging time is five months on the lees.

## Type of Wine

White wine with lees aging in barrel.

## Tasting Notes

Freshness and creaminess in a white wine with aromatic intensity. Hints of green fruits like pear and apple, also melon. Salty, voluminous and deep on the palate, with a silky touch. It's fresh, with some minerality that makes it especially agile and friendly. A versatile wine that seduces and harmonizes very well with our local Empordà cuisine.

## At the Table

We recommend serving the wine at 12-14°C to maintain its freshness, since if served colder its expressive aromas would remain hidden. To accompany... Quinze Roures is a wonderful wine for all meals. A wine with ample body and spicy aromas. We opt to pair it with stronger dishes: fish stews or our local rice dishes (similar to paella) with vegetables, chicken and seafood. Fall vegetables like pumpkin, or roasted peppers also pair quite well.

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