

SAULÓ 2020

Scores & Awards

16 Scored Jancis Robinson | Gold Vinari The Best Young Red Wine 2021 | Grenaches du Monde: Silver Medal, 2021 | 9,52 points La Guia de Vins de Catalunya 2020 | Decanter World Wine Award: Bronze Medal, 2021 | Decanter World Wine Award: Silver Medal, 2019 | Asia Wein Trophy: Gold Medal 2018 | Berliner Wein Trophy: Gold Medal 2018 | Bronze Vinari DO Empordà Special Taste 2014 | Gold Vinari The Best Young Red Wine 2014 | Prix du Public des Jardins (Canada): Gold Medal 2012

Recommended Glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 14,47% vol.
Total Acidity: 3,43 g/l
Volatile Acidity: 0,43 g/l
pH: 3,57
Free SO₂: 20 mg/l
Total SO₂: 44 mg/l
Sugar: 0,7 g/l

Packaging

Bottle: Prestigio Eco canela 75 cl
Closure: natural cork 45x24 mm or screwtop available upon request
Capsule: 100% complex

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



Viticulture

Our own vineyards in DO Empordà. Soils of decomposed glacial granite on the side of the Alberes mountain range.

Varieties

70 % Lledoner negre (red Grenache) | 30 % Carignan

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

Each parcel was vinified separately. Cold soak for 36 hours. Both the Carignan and the Grenache were fermented at 25 °C with a maximum allowed temperature of 30C. Aging on the lees for four months. Light filtration prior to bottling.

Type of wine

Young wine with fruity profile and no barrel aging.

Tasting Note

Ruby in color with high density. In the nose, notes of dark fruits are quite evident above a base of spices and violet aromas. On the palate it's quite soft and velvety. With aeration, red fruits such as cranberry appear as well as spicy nutmeg. It's a subtle wine with a long, persistent finish that's easy to drink.

At the Table

We recommend to serve it around 13-14C, only lightly cool.

To accompany... Sauló is for when we want to drink a red wine with lighter uncomplicated dishes such as: grilled pork filet, chicken, grilled vegetables, pasta with tomato sauce, omelets, and others...

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Viticultors de l'Empordà

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