

# ESPELT VITICULTORS

**\$28.70**

\* Suggested retail price

Quinze Roures 2020

 Organic

	Service fees	\$0.00
	Product code	15013656
	Licensee price	\$24.96
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Cataluna
	Appellation	Empordà
	Varietal(s)	Grenache gris 50 %
	Varietal(s)	Grenache Blanc 50 %
	Alcohol percentage	12,7%
	Colour	White
	Sugar content	0,4
	Closure type	Cork

## ABOUT THIS WINERY

Espelt is a grape growing family who were drawn to their calling as winemakers through their respect and care for viticulture over generations. The family is committed to cultivating the best expressions of native grape varieties through careful vineyard management and respect for nature's balance and ecosystem in the Empordà wine region.

## 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.

## PRODUCT NOTES

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

## PRODUCTION NOTES

We vinify the two varieties separately. For the Grenache Gris (Lledoner Roig) we do a cold press with low

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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 ciment container, looking to give it a special complexity. The total barrel aging time is five months on the lees.



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