

ESPELT VITICULTORS

\$21.95

* Suggested retail price

Vailet 2021

 Organic

	Service fees	\$0.00
	Product code	15013453
	Licensee price	\$19.09
	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 Blanc 50 %
	Varietal(s)	Macabeu 50 %
	Alcohol percentage	13%
	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

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.

PRODUCT NOTES

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.

PRODUCTION NOTES

Skin maceration for three hours for the White Grenache. Fermentation was maintained at 14C and the

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two varieties were vinified separately. Aged on the lees in stainless steel tanks prior to bottling. Sterile filtration.

espelt
Viticultors de l'Empordà



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