

















ESPELT VITICULTORS

Sauló 2021

\$17.30

* Suggested retail price

 Organic

	Product code	10856241
	Licensee price	\$15.02
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Cataluna
	Appellation	Empordà
	Varietal(s)	Grenache 70 %
	Varietal(s)	Carignan 30 %
	Alcohol percentage	14.5%
	Colour	Red
	Sugar content	2.6
	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

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.

PRODUCT NOTES

Pure Empordà's terroir. Sauló embodies the spirit of the wild, black fruit on a spiced mediterranean forest. Subtle and persistent.

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...

PRODUCTION NOTES

Our own vineyards in DO Empordà. Soils of decomposed glacial granite on the side of the Albes mountains.

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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.

espelt
Viticulteurs de l'Empordà



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