

## FINCA ESPOLLA

VINTAGE	2021
REGION	Empordà, Spain
GRAPES	58% Monastrell, 42% Syrah
TECHNICAL	Alc.14.4% / Residual sugar: 0.10 g/l
WINEMAKER	Delfí Sanahuja
UPC	857756000316

### BACKGROUND

Finca Espolla is an estate of 21 hectares located in the Pyrenean foothills, to the north of Perelada. The land is slaty and acidic, cultivated at a high density of 6,200 vines per hectare in order to reduce the vigour and production of grapes thereby achieving high quality wines with great character.

### WINEMAKING

From a single vineyard. Red winemaking, long maceration, controlled fermentation at 25°C. 18 months in new Bordeaux barrels of French Allier oak, the rest in bottle.

### TASTING NOTES

Intense cherry red color with meniscus, violet.

Aromas of red and black fruits with balsamic notes.

On the palate this wine is intense, elegant, balanced, round and expressive.

It is a wine that clearly expresses its varietal personality and that of the terroir from which it comes.

### AWARDS

92 points, International Wine Challenge 2024

### ABOUT PERELADA

When Miguel Mateu acquired the Castle of Perelada in 1923, one of his hopes was to revive a wine-making tradition that traces its genesis back to the fourteenth century, when the Carmelite monks produced wine for the whole region. More than eighty years later, Castillo Perelada has become one of the leading wine producers in Spain and has led the Empordà, the oldest wine-producing region in Spain, in its spectacular revival. Perelada has been named in the World's top 50 Most Admired Wine Brands of 2024

