



AURORA D'ESPIELLS 2025

Origin

A contemporary reinterpretation of Mediterranean rosé, where the dialogue between native and international varieties results in a wine of delicate and expressive character. The grapes come from our vineyards in Espiells, an origin that gives identity and character to the whole.

Pinot Noir brings finesse and a delicate perfume that elevates the blend. Macabeo contributes volume and structure, supporting the assemblage. Garnacha Tinta completes the composition, introducing subtle floral notes and nuances of ripe red fruit, adding balance and an attractive aromatic counterpoint.

Viticulture

Estate-owned organic vineyards, integrated with surrounding woodlands and margins that contribute biodiversity and natural balance.

We practise regenerative and precision viticulture with the utmost respect, focusing on low yields to ensure optimal conditions for our vines. Ripening is monitored by plot and harvesting is carried out by hand.

Vinification

Pinot Noir is harvested first and, after gentle pressing, the free-run must is kept with its sediments —settling— until the time comes to harvest the Macabeo and Garnacha. In this way, the Pinot Noir gradually gains body while losing colour (polyphenols). The musts then ferment together in stainless steel tanks at controlled temperature.

Tasting Notes

Colour: Attractive pale pink, bright.

Nose: The perfume of Pinot Noir stands out, expressed through notes of tart strawberry, cherry and cassis, accompanied by a delicate floral background of violet. As it opens in the glass, hints of melon and memories of ripe red fruit appear, adding complexity and harmony to the whole.

Palate: Its vibrant acidity integrates with a smooth, slightly creamy texture that caresses the palate, leading to a clean, fresh and persistent finish. A seductive and versatile wine that combines freshness, delicacy and balance.

2025 Vintage

The 2025 vintage was excellent in Penedès. Spring, with well-distributed rainfall, encouraged healthy vegetative growth, while summer was warm, with some episodes of high temperatures in August that advanced ripening. Vineyard health was very good and careful canopy management protected the clusters from excessive sun exposure. The result is healthy, well-balanced grapes with great aromatic expression.



DO PENEDES

VARIETIES

55% Pinot Noir, 37% Macabeo,
8% Garnacha Tinta

ABV

11,5%

TA (TARTARIC ACID)

5.6 g/l

PH

3.3

RESIDUAL SUGAR

< 0.5 g/L



BOTTLING

February 2026

HARVEST START

August 2025

SOIL

Calcareous loam

VITICULTURE

Certified Organic

