



MIRANDA D'ESPIELLS 2025

A Mediterranean Chardonnay

Origin: Espïells

Miranda is the name given to the tower that presides over the Espïells estate and the lookout point from which one can contemplate the magnitude and beauty of the entire area. It offers a privileged view over the estate's vineyards, including the plot from which the Chardonnay grapes used to craft this varietal white wine are sourced.

Viticulture

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

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

Winemaking

Harvest carried out in two stages: an initial early pick to preserve freshness and the natural acidity of the grapes, followed by a later harvest to enhance fruit expression and aromatic ripeness.

Direct pressing and static settling of the must. Fermentation at low temperature in stainless steel tanks to preserve and enhance aromatic intensity. This is followed by three months of ageing on the lees, adding greater volume and complexity on the palate.

Malolactic fermentation is not carried out, to preserve the wine's freshness and balance. Nor is oak ageing used, maintaining the purity and authentic expression of a Mediterranean Chardonnay.

Tasting Notes

Colour: Pale yellow with bright reflections that denote freshness.

Nose: it shows good aromatic intensity, with notes of mandarin, grapefruit, lemon and ripe pineapple, accompanied by hints of peach, a refreshing balsamic background and a subtle toasted touch from ageing on the lees.

Palate: It is fresh and creamy, medium-bodied, with a juicy entry and excellent length. Its delicacy and balance faithfully reflect the expression of the variety, with a citrus vibrancy that invites enjoyment at any time.

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 Penedès

VARIETY
100% chardonnay

ABV
12.5%

TA (TARTARIC ACID)
5.9 g/l

PH
3.36

RESIDUAL SUGAR
< 0.5 g/l



BOTTLING
February 2026

HARVEST START
August and September 2025

SOIL
Clay-limestone

VITICULTURE
Certified Organic

