



PROPIETAT D'ESPIELLS
FINE WINES

ERMITA D'ESPIELLS

2023



Origin

Made from a coupage of five varieties from our La Cuscona and Mediona plots, with clay-limestone soils at an altitude between **220-250 m and clay loam soils between 500-700 m above sea level, respectively.**
Average age of the vineyard: 25 years

Viticulture

Ecological vineyard and integrated in the environment with forests and margins that provide biodiversity. In winter and spring, the soil is fed by organic matter from a local farmer's flock of sheep.

We take care of our vines with **regenerative and precision viticulture techniques and we practice respectful pruning**, focusing on low yields in order to maintain the health and longevity of the vineyard.

We harvest and select the grapes **manually** and conduct ripening controls by plot. To prevent pests, we conduct biological controls and use natural pesticides.

Winemaking

The free-run juice is obtained by gentle pressing. Then, fermentation takes place at a controlled temperature in stainless steel tanks.

Harvest 2023

The 2023 harvest was marked by rainfall well below the average for the Penedès in recent years: very little rain in autumn and winter, and high temperatures and low rainfall in spring and summer. Relatively deep and clayey soils, and in field work and soil tillage, we ensured water retention and optimal plant growth for quality, albeit limited, production.

Tasting

Pale, yellow-coloured straw with greenish reflections, it is clean and bright, and can be distinguished through its frank aromas of fresh white fruit (pear and apple), on a subtle floral background (white flowers), and a citrus (lemon) and herbaceous touch. On the palate it is balanced, refreshing, evocative and delicate.



VARIETIES	PRODUCTION	MINIMUM AGING	DOSAGE	BOTTLING	ABV
Macabeu, Xarel·lo, Parel·lada, Chardonnay, Viognier	Traditional method	-	Brut	February 2024	11%

VINEYARDS	SOIL	HARVEST	AGRICULTURE
La Cuscona y Mediona	Clayey-calcareous loam	2023	Certified Organic

