



CASA VELLA D'ESPIELLS 2018

Opulent and complex,
classicism and modernity

RED WINE DO PENEDEÈS ORGANIC FARMING

2018 gifted us a healthy and abundant harvest that was generous and wonderfully balanced thanks to plentiful rainfall throughout the growing cycle.

Bright, cherry red colour tinged with subtle shades of maturity. Its aromatic expression is deep and intense, with a complex and nuanced palette of ripe red fruit, spices, toasted nuts and dried fruit layered over rich, elegant oak undertones. The palate unfolds unctuously and opulently, with good intensity and concentration, and echoes of spices on the long finish. Nicely defined, ripe tannins promise a long life.



VARIETY

Cabernet Sauvignon



TYPE OF SOIL

Limestone and clay loam



ROOTSTOCK

110 Richter



VINE TRAINING SYSTEM

Cordón Royat



PLANTING DENSITY

3,500 feet per Ha.



MANUAL HARVEST



AGEING

12 months in French oak barrels



ALCOHOLIC STRENGTH

14.5%



ACIDITY

5.2



PH

3.55



SERVING TEMPERATURE

16-17°C