

CASA VELLA D'ESPIELLS

**An opulent, complex encounter
between classicism and modernity.**

The elegance of the Bordeaux varieties from the estate's highest vineyards in Mediona defines the profile of this irresistibly seductive red, its 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.

Made from Cabernet Sauvignon, this wine combines classicism and modernity. In a display of both maturity and freshness, it reveals elegant minty notes as it unfolds across the palate, and on retronasal. It is also notable for its roundness, good acidity, and precise notes denoting the time it spent in fine-grained French oak.

Casa Vella pairs perfectly with charcuterie, cheese, stews, red meat, white meat and fish.



Type
D.O. Penedès Red



Soil
Loam-clay-limestone with high presence iron oxide



Grape varieties
Cabernet Sauvignon



Rootstock
110 Richter



Planting Density
3500 vines per hectare



Trilling
Cordon Royat



Ageing
12 months in barrels French oak extra fine grain and an average of 2 years in bottle



AVB
14.5 %



Service
16-17 °C



PROPIETAT D'ESPIELLS
FINE WINES

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