

01. ORIGIN

Propietat d'Espiells has 28 hectares of Pinot Noir vines divided into seven plots. One of them is Rieral: an 18-year-old vineyard with 11 hectares of very shallow, limestone-rich soils, where this Blanc de Noirs is born. Situated at an altitude of 191 meters above sea level, on the eastern edge of the Alt Penedès, this plot allows the grapes to ripen slowly and develop subtle and elegant aromas thanks to the vine's natural vigor, which allows its leaves to shade the grape clusters.

02. VITICULTURE

Estate vineyard located in the Alt Penedès, surrounded by forests and natural boundaries that enhance biodiversity and promote a balanced ecosystem. We practice regenerative, organic, and highly respectful viticulture that fosters soil health and ecosystem vitality. We aim for low yields to ensure optimal vine conditions and to authentically express the character of the terroir.

03. WINEMAKING

The Pinot Noir grapes are pressed whole and without destemming to obtain as little colour as possible. The must is then cold-settled to precipitate and remove impurities, followed by the first fermentation in stainless steel tanks. This is followed by malolactic fermentation, carried out with lactic bacteria that help control acidity and enhance the wine's creaminess. Finally, it undergoes a second fermentation in the bottle using RMC (Rectified Must Concentrate), a concentrated grape juice that is rich in natural sugars, along with selected yeasts.

04. 2022 VINTAGE

The 2022 vintage was marked by extreme weather conditions: a second consecutive year of drought, high temperatures, and very little rainfall throughout the growing cycle. It wasn't until September that modest but beneficial rains arrived, aiding vineyard recovery. These conditions drastically reduced yields but favored rapid ripening and excellent sanitary conditions.

Thanks to precise agronomic management—such as very short pruning to ensure the plant's survival and avoiding leaf removal to protect from sunburn—the vines were protected and grape quality preserved. On the Rieral estate, where our Pinot Noir grows, the diversity of exposures allowed for precise selection: this year, only grapes from north-facing plots were chosen, as they best retained the freshness and acidity needed for our base wine.

05. TASTING NOTES

Color: Intense yellow with golden highlights. The bubble is fine, persistent, and well integrated, bringing vibrancy and visual elegance.

Nose: Aromatically complex and generous, it reveals notes of ripe fruit like peach, along with red berries and black cherries. Subtle hints of Mediterranean aromatic herbs and vineyard flowers are interwoven. Toasted bread notes and a delicate touch of honey also appear, a reflection of its aging on the lees.

Palate: On the palate, it is voluminous, broad, and fresh, with a perfectly integrated bubble contributing to a creamy and enveloping texture. As it opens in the glass, the wine gains expressiveness and shows remarkable aromatic precision. The finish is long, rounded, and persistently recalls red fruit and brioche. Best served in a Pinot Noir glass to allow it to reveal its full potential and complexity.



FINCA RIERAL

VARIETIES	VINIFICATION	MINIMUM AGING	DOSAGE	TIRAGE	ABV
100% Pinot Noir	Traditional method	40 months	Brut Nature, 6g/l	March 2023	12%

VINEYARDS	SOIL	VINTAGE	VITICULTURE
Espiells (Finca Rieral)	Calcareous sandstone	2022	Certified Organic

