



AURORA D'ESPIELLS 2024



Origin

Crafted from **Pinot Noir and Sauvignon Blanc** sourced from our vineyards in Espiells and Can Soler in Mediona.

The soils in Espiells are loamy-limestone at an altitude of 200–250 meters above sea level, while in Mediona, they are loamy-clay at 700–750 meters.

Average vine age: 15 years.

Viticulture

The vines are **organically farmed**, surrounded by forests and margins that foster biodiversity and natural balance.

We carry out regenerative, precision viticulture with the utmost respect for nature, focusing on low yields to ensure optimal conditions for our vines. Maturation is monitored plot by plot, with harvesting done by hand.

Vinification

The grapes undergo a cold, pre-fermentative maceration (6 to 10 hours at low temperatures in an inert atmosphere) followed by fermentation of the free-run juice at low temperatures in stainless steel tanks to enhance the freshness and aromatic expression of the grapes. This is followed by a two-month ageing on the lees, which imparts smoothness to the palate and balances the wine's character.

Tasting Notes

With its appealing pale pink hue and brilliant clarity, this wine captivates with a subtle and complex aroma. It offers a delicate bouquet of wild cherries, tangy strawberries, and cantaloupe melon, complemented by an elegant floral backdrop of violet and rosehip. On the palate, its vibrant acidity is harmoniously balanced by a silky texture that caresses the taste buds, leading to a clean and refreshing finish. A seductive and versatile wine.

2024 Vintage

The growing season was preceded by a very mild winter with minimal rainfall, foreshadowing a fourth consecutive year of drought. Thankfully, the first rains arrived before bud break, ushering in a mild and generously humid spring.

The ripening process progressed gradually, without heat spikes. While the drought conditions limited grape yields, the resulting fruit was of exceptional quality, marked by outstanding freshness.

DO PENEDES	VARIETIES	ABV	TA (TARTARIC ACID)	PH	RESIDUAL SUGAR
	65% Pinot Noir 35% Sauvignon Blanc	11%	6.3 g/l	3.3	<1 g/l

BOTTLING	HARVEST START	SOIL	AGRICULTURE
March 2025	Pinot Noir: Early-August 2024 Sauvignon Blanc: Mid-September 2024	Limestone-loam Clay-loam	Certified Organic

