



GREGAL D'ESPIELLS 2024

Origin

Produced from a blend of two white grape varieties: Moscatel de Alejandria and the international Gewürztraminer, sourced from our vineyards in Can Massana and Espiells. These vineyards are located on calcareous-limestone soils at attitudes of 220-250 m and clay-loam soils at 500-700 m above sea level, respectively

Viticulture

Organic, estate-owned vineyards, surrounded by forests and margins that foster biodiversity and promote a natural ecosystem.

We practice regenerative, precision viticulture with the utmost respect for the environment, focusing on low yields to ensure optimal conditions for our vines.

We conduct maturation monitoring by plot and harvest manually.

Taste

Colour: Pale straw yellow, clear and bright, inviting you to explore its seductive character.

Nose: Complex and multifaceted, with intense aromas of white flowers, Mediterranean herbs such as rosemary and thyme, and fresh citrus notes like mandarin and blood orange. A delicate rose perfume and subtle tropical hints of lychee add an exotic dimension.

Palate: Balanced and smooth, with a generous acidity that provides freshness and a soft, silky texture. The Gewurztraminer brings elegance, while the Moscatel contributes voluptuousness. The finish is long, marked by elegance and persistent aromatic length.

Winemaking

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.

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
	70% moscatel de Alexandria 30% gewürztraminer	12.5%	6.4 g/l	3.17	<1 g/l

BOTTLING	HARVEST START	SOIL	AGRICULTURE
February 2025	Mid - September 2024	Calcareous-loamy Clay-loamy	Certified Organic

