



MIRANDA D'ESPELLS 2024

Origin

Miranda is the name of the tower that stands at the heart of the Espies estate, offering a panoramic view of the vast and beautiful landscape. From this privileged vantage point, one can see the estate's vineyards, including the iconic one that produces the Chardonnay grapes used to craft out most varietal-driven white wine: Espiells.



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.

Winemaking

Direct pressing and cold settling. Fermentation at low temperatures in stainless steel tanks to preserve and enhance aromatic development. Aging on lees for two months to enrich structure and complexity. No malolactic fermentation to maintain its freshness.

Taste

Colour: Pale yellow with brights highlights that indicate freshness.

Nose: Vibrant and complex, with aromas of pineapple, melon, and fresh apple. Citrus notes are also present, along with a delicate touch of dried fruits, adding depth.

Palate: Fresh and pleasant, with a creamy texture that balances its liveliness. Its versatile profile makes it ideal for enjoying on any occasion.

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	VARIETY 100% chardonnay	ABV 11.5%	TA (TARTARIC ACID) 5.5 g/l	PH 3.5	RESIDUAL SUGAR 1 g/l
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BOTTLING February 2025	HARVEST START Mid-August 2024	SOIL Clay-limestone	AGRICULTURE Certified Organic
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