



# POSTALS D'ESPIELLS 2024

## Origin

Looking towards Montserrat or the river Anoia, amidst the gentle hills to the west or overlooking the small Mediterranean ravines, the different positions of our plots of white varieties enhance the rich nuances of a wine that captures all the expressions of the Espells landscape

## 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

For the production of Xarel·lo, we revive the tradition of "vi brisat" (skin-contact wine). Half of the grapes are pressed, and the must undergoes a static racking to eliminate the lees. The other half is destemmed, crushed, and, along with its skins and seeds, is added to the tank with the clean must. Fermentation takes place at low temperatures over 22 days, allowing the skins to impart structure and complexity to the wine.

Meanwhile, the Garnatxa Blanca is gently pressed and fermented at low temperatures in stainless steel tanks before being integrated into the final blend, contributing its character and balance.

## Taste

**Colour:** Pale yellow, clean and bright.

**Nose:** Medium intensity with a pronounced varietal character, featuring aromas of Mediterranean herbs such as fennel and rosemary, complemented by a subtle spicy touch of white pepper. Notes of ripe pear, white flowers, and vineyard peach complete the aromatic profile.

**Palate:** Fresh, smooth, with a vibrant texture that adds body and subtle firmness. The finish is very long, dominated by elegant hints of Mediterranean herbs.

## 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

56% xarel·lo  
44% garnacha blanca

#### ABV

12%

#### TA (TARTARIC ACID)

5.9 g/l

#### PH

3.3

#### RESIDUAL SUGAR

<1 g/l



### BOTTLING

March 2025

### HARVEST START

Late August 2024

### SOIL

Limestone-clay  
Clay-loam

### AGRICULTURE

Certified Organic

