



VIVER D'ESPIELLS 2024

Origin

Malvasia de Sitges is a white grape variety belonging to the Malvasia family, with deep historical roots in the Mediterranean basin. This particular variant is distinguished by its aromatic profile, small berries, thick skin, and remarkable ability to retain acidity even in the most extreme conditions.

It is believed to have been introduced from Greece or Italy, flourishing in the region until the phylloxera crisis of the 19th century nearly led to its extinction. Its recovery is thanks to dedicated local winegrowers, and at Finca Espiells, we take pride in helping preserve this unique variety as a symbol of our winemaking heritage.

Viticulture

Sourced from our own organic vineyards in the **El Viver** and **Els Xops** plots (2.8 ha), this wine originates from loamy clay-limestone soils at an altitude of 250 metres above sea level. The grapes are harvested by hand to ensure the highest quality. Low yields allow for greater concentration and a more expressive reflection of the terroir.

Winemaking

Harvested at its optimal ripeness the grapes undergo a **three-hour skin maceration** to extract maximum aromas. They are then gently pressed and undergo static settling.

Fermentation takes place in two different vessels:

- 80%** of the must ferments in stainless steel tanks.

- 20%** ferments in two French oak barrels—one new and one used—where it remains for **five months**, adding complexity and structure to the final wine.

Tasting Notes

Colour: Pale yellow with bright golden highlights.

Nose: Intense and well-defined aromas of Mediterranean herbs such as rosemary, basil, and thyme, accompanied by citrus notes of mandarin and grapefruit. Hints of tropical fruit like mango blend with delicate nuances of pear, white flowers, and peach. A subtle toasted background adds depth and complexity.

Palate: Fresh, with vibrant citrus acidity. It has a good volume on the palate, a long finish, and a **saline touch** that enhances its varietal 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

VARIETY

100% malvasia de Sitges

ABV

11%

TA (TARTARIC ACID)

6.3 g/l

PH

3.03

RESIDUAL SUGAR

<1g/l

BOTTLING

March 2025

HARVEST START

Mid-September 2024

SOIL

Calcareous-loam

AGRICULTURE

Certified Organic

