GREGAL D'ESPIELLS 2025

Origin

This white wine, inspired by the northeast wind that refreshes the vineyards of Espiells, displays a perfumed and Mediterranean profile, with a naked purity, without make-up or concessions.

It is made from a duo of white grapes, Muscat of Alexandria and the international Gewürztraminer, grown on our estates in Espiells, at around 200 m altitude on calcareous-limestone soils, and Can Soler, between 600 and 700 m, with clay-loam soils.

Viticulture

Estate-owned organic vineyards, integrated with surrounding woodlands and margins that contribute biodiversity and natural balance.

We practise regenerative and precision viticulture with the utmost respect, focusing on low yields to ensure optimal conditions for our vines. Ripening is monitored by plot and harvesting is carried out by hand.

Winemaking

Cold prefermentative skin maceration —between 6 and 10 hours at low temperature in an inert atmosphere— followed by fermentation of the free-run must at low temperatures in stainless steel tanks to enhance the freshness and fragrance of the grapes.

This is followed by two months of ageing on the lees, which adds softness to the palate and balances the wine's character.

Tastint Notes

Colour: Straw yellow, clear and bright, inviting the discovery of its seductive character.

Nose: Very intense and expressive, with a marked floral and perfumed character. Aromas of rose petal stand out, accompanied by exotic notes of lychee and delicate hints of orange blossom. A subtle background of Mediterranean aromatic herbs integrates with refreshing citrus notes, bringing complexity and vibrancy.

Palate: Balanced and silky, with refreshing acidity. In this vintage, the optimal ripeness of the Gewürztraminer stands out, providing its perfumed character, while the Muscat, slightly predominant in the blend, adds volume and Mediterranean expressiveness. Long, harmonious and persistent finish, with a clean floral aftertaste.

2025 Vintage

The 2025 vintage was excellent in Penedès. Spring, with well-distributed rainfall, encouraged healthy vegetative growth, while summer was warm, with some episodes of high temperatures in August that advanced ripening. Vineyard health was very good and careful canopy management protected the clusters from excessive sun exposure. The result is healthy, well-balanced grapes with great aromatic expression—essential in these two varieties, whose personality is based on finesse and aromatic intensity.

DO PENEDÈS	VARIETIES	ABV	TA (TARTARIC ACID)	PH	RESIDUAL SUGAR
	60% Muscat of Alexandria 40% Gewürztraminer	12.5%	4.9 g/l	3.55	< 0.5 g/L

BOTTLING	HARVEST START	SOIL	FARMING
February 2026	September 2025	Calcareous-loam Clay-loam	Certified Organic