



ERMITA D'ESPIELLS 2025

Origin

This white wine, inspired by the Romanesque hermitage overlooking the landscape of Espiells, is crafted from a blend of five grape varieties sourced from our own parcels, planted on loam–calcareous soils at an altitude of 220–250 m, with vineyards averaging 25 years of age. It captures the fullest expression of the classic Penedès varieties.

Viticulture

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

We practise regenerative, precision viticulture that is respectful of the environment, with a clear focus on low yields to promote vine balance. Continuous monitoring and parcel-by-parcel ripeness controls allow us to fine-tune vineyard management and accurately determine the optimal harvest date for each plot.

Winemaking

The free-run juice is obtained through gentle destemming and pressing. Fermentation takes place at controlled temperature in stainless steel tanks.

Tasting Notes

Colour: Pale straw yellow with green reflections; clean and bright.

Nose: Marked by pure aromas of fresh white fruit (pear and apple), combined with notes of tropical and citrus fruits (passion fruit, lime), a subtle floral background and delicate hints of aromatic herbs, contributing freshness, complexity and aromatic intensity.

Palate: Well balanced, with a fresh acidity that brings vibrancy. The texture is smooth and delicate, leaving a light and pleasant mouthfeel. The finish is clean and persistent.

2025 Vintage

The 2025 vintage was excellent in Penedès. Spring, with well-distributed rainfall, encouraged strong vegetative growth, while summer was warm, with a few episodes of high temperatures in August that accelerated ripening. Vineyard health was very good, and careful canopy management protected the grapes from excessive sun exposure. The result is healthy, well-balanced grapes with outstanding aromatic expression, particularly in xarel·lo, which shows a more expressive profile while retaining freshness and tension.



DO Penedès	VARIETIES	ABV	TA (TARTARIC ACID)	PH	RESIDUAL SUGAR
	Macabeo, xarel·lo, parellada, chardonnay, viognier	12,5%	5,8 g/l	3,24	< 0,5 g/l

BOTTLING	HARVEST START	SOIL	VITICULTURE
January 2026	August 2025	Loam–calcareous	Certified organic

