

GREGAL D'ESPIELLS

Rose-scented freshness and irresistible charm.

This cheerful, aromatic, young white wine is dry and approachable. It undergoes pre-fermentation cold maceration to preserve the freshness and fragrance of the Muscat of Alexandria (77.5%) and Gewürztraminer grapes grown in the vineyards of Espiells and Mediona (Can Massana).

With its straw-yellow hue and limpid, brilliant appearance, Gregal is irresistible. It offers a richly nuanced nose with deep notes of white blossoms, aromatic herbs, and citrus, topped by a sensual, rose-scented, varietal aroma. Hints of lychee-like tropical fruit also make an appearance. Harmonious and unctuous on the palate, with generous acidity keeping the sweet, fruit-imparted sensations in balance. A supple, silky texture and great persistence round out the profile. A young, fresh, and charming young white.

Gregal d'Espiells is a lovely match for hors d'oeuvre, rice dishes, mild cheeses, foie, fish, and Asian cuisine.



Type
D.O. Penedès White



Soil
Loam-clay-limestone



Grape varieties
Muscat of Alexandria
Gewürztraminer



Rootstock
110 Richter



Planting Density
3500 vines per hectare



Trilling
Muscat
Cordon Royat and
Gewürztraminer
Guyot



Maceration
6 to 10 hours at low
temperature and
in an inert atmosphere



AVB
12.0 %



Service
8-10 °C



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FINE WINES



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