

ERMITA D'ESPIELLS

A refreshing wine with clean fruit aromas and subtle floral undertones.

This classic Penedès white is a balanced blend of the free-run juice of three traditional varieties (Xarel·lo, Macabeu, and Parellada) from the vineyards of Espiells, La Cuscona, and Mediona, with a small Chardonnay flourish adding an elegant touch.

Pale straw-yellow in colour with greenish highlights, this clean and brilliant wine displays clean aromas of fresh white fruit (pear, apple) with subtle floral undertones (white blossoms) and a citrusy (lemon), herbaceous nuance. Balanced on the palate, very refreshing and evocative. A delicate and subtle wine.

Ermita d'Espiells pairs perfectly with hors d'oeuvre, rice dishes, pasta, charcuterie, mild cheeses, seafood or white meat stews, fish, shellfish, and Japanese cuisine.



Type
D.O. Penedès White



Soil
Loam-clay-limestone



Grape varieties
Macabeu, Xarel·lo,
Parellada & Chardonnay



Rootstock
110 Richter



Planting Density
3500 vines per hectare



Trilling
Gobelet & Cordon Royat



AVB
11.0 %



Service
8-10 °C



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FINE WINES

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