

Espenyalluchs 2022

Enric Soler - 75 cl.



Enric Soler is the king of Xarello. For more than 10 years, he has been making his wonderful NUN from the grapes he inherited from his grandfather. In 2011, he had the opportunity to buy one hectare of stony land, a vineyard called Espenyalluchs, where he planted... xarello, of course. This cuvée allows the wine lover to realise the potential of this grape, even in young vines. Biodynamic farming.



Vinification

Production is little more than 1,000 bottles. Fermentation in 300 litre French oak vats, where the wine is aged for about 8 months.



Storage potential

Drink as from : 2024
Best moment : 2028-2030
Until : 2034



To serve

In a large Burgundy type glass.



Trial analysis

Light colour. On the nose, delicate floral notes (almond blossom, santal), and Mediterranean spices (thyme and fennel, in particular). A long finish. This wine has still some years of ageing potential. Surprising qualities for such young vines!

Description domain

A very small project by Enric Soler, a very enthusiastic professor in Oenology in Barcelona. Old Xarello grapes and biodynamics result here in one of Catalonia's very best whites: NUN.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Xarel.lo (100%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Enric Soler



Biodynamic