



ESVENTAT 2024

Skin-fermented white wine – DO Empordà



BLEND

100% White Grenache



NAME

ESVENTAT refers to something that has been buffeted by the wind. It reinforces the idea of a wine marked by the character of the Tramuntana, the region's strong north wind.



WINE-MAKING

Harvested by hand and then put into refrigerated stainless-steel tanks kept between 18°C and 20°C with a pied-de-cuve prepared with indigenous yeasts from the vineyards.

The must is fermented for six days with the grape skins. After that, the skins are removed and the must is left to finish fermenting.

It undergoes minimal clarification and filtering before being bottled. No sulphites are added during the winemaking process.



TASTING NOTE

Bright yellow in colour. Complex aromas of quince, tangerines, orange marmalade, hazelnuts, dried apricots, etc. On the palate, it has good structure and is very well balanced.



AWARDS

2023 - Girona Excel·lent, agri-food quality seal 2025–2026

2023 - Gold Medal at Premis Vinari 2024

2023 - 92 points in Tim Atkin Catalunya Special Report 2024

PRODUCTION



968

ALCOHOL



13% Vol.