

# LLUM DEL CADI 2021 RIESLING



TORRE DEL VEGUER



## Riesling

**Alc. Vol.:** 11,37%    **Acidity:** 7,42 g/L tartaric    **PH:** 3,27

### Vineyard

#### El Llagunar 2008, Riesling

Located in Guils de Cerdanya, in the Catalan Pyrenees at 1200m above sea level. Southwest orientation, located between the Natural Park of Cadi-Moixeró and the Nordic ski station of Guils-Fontanera.

### Terroir

Low calcareous soils with a sandy-loam texture, deep and with a high content of organic matter. High mountain climate with high annual insolation. It is the widest valley in Europe at 1200m above sea level.

### Tasting notes and food pairing

Pale yellow colour. On the nose the aromas are complex with almond flowers and smoke, citrus like green apple and some hints of fuel. On the palate it is oily and unctuous, with a tannin characteristic of the long maceration with the skins. This tannin compensates for the fat that pig's feet can have, it also accompanies tuna or salmon and white meats such as hare or duck very well.

### Vintage of 2021

Autumn was fresh and rainy, conditions that helped to increase the hydric capacity of the vine and secure a correct winter resting. Winter was cold and rainy as well, with historic snowfalls in Spain in January, and of course in our high mountain vineyards in the Pyrénées. The intense winter cold helped us to clean diseases of the vineyard. Spring arrived to our vineyards in Garraf on March 14th, 7 days before official spring equinox. The sprout was 7 years later than 2020 and in the 10 years average. Spring and summer were dry, with less than 60L of rain till middle of September, fact that provoked healthy and light grapes. Harvest, which is done 100% by hand, in Penedès started on August 9th and finished on September 15th. At la Conca de Barberà we harvested on September 28th, and in the Pyrénées on October 24th and 25th, 2 months and a half later than beginnings. The grape quality was excellent, for a very promising 2021 vintage.

### Harvest and vinification

Manual harvest in boxes of 20kg with the grapes coming exclusively from our own estate. De-stemmed and later softly pressed by gravity to obtain only the free-run juice. Made with the philosophy of minimum intervention. Aged on its lees for 3 months and later, in the bottle for at least 9 months.