



LES ÉPICES 2024

Cuvées spéciales is a series of very special batches, made using special winemaking techniques, such as skin contact, barrel fermentation, use of indigenous lees as a natural input, and more.

'Les épices' in French means 'spices': an interpretation of the etymology that corresponds to the Gewürztraminer grape variety, which in German means 'spicy Traminer', the hallmark of this variety.

Variety: 100 % Gewürztraminer

Appellation: A Gewürztraminer vineyard with ungrafted vines planted in cool, sandy soils in Gualtallary at 1,200 metres above sea level.

Harvest and winemaking: Hand-harvested with careful selection in the first few days of March. Indigenous yeasts. Skin-contact fermentation in a 2,300 L concrete egg. Aged for 9 months on the lees, with bâtonnage, in second-use barrels. Unfiltered.

Vineyard plantation year: 2015

Yield: 7500 kg per hectare

First vintage: 2024

RATINGS

Descorchados 2026: 94 pts

James Suckling: 94 pts

Vinous: 91 pts