



Red Wine
Pinot Noir
Natural, Vegan-Friendly
Dry
Light Bodied
750ml



Celler Escoda Sanahuja La Llopetera 2018

Catalonia, Spain

\$41.95 per bottle (\$503.40 per case)

12 bottles per case

QUANTITY

-	1	+
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Only 2 items in stock!

ADD TO CART

Fine & Elegant

Joan Ramón Escoda has been shaking the pillars of winemaking in his home-country and abroad since the 90's. He is an absolute anarchist, a radical winemaker, a rock'n'roller and a grass-roots innovator; and his wines are everything but banal.

This is a 100% Pinot Noir wine from a Mediterranean region under the influence of a very cold weather. Fermented in stainless steel and aged for a year in large neutral French oak. It is savoury, earthy, spicy nose is quite firm with a hint of pepper. You get different aspects of this each time you smell it, but the savoury spiciness persists. The palate is fresh and savoury with a firm, grippy character and nice lemony acidity. Quite dry, with firm tannins under the cherry and plum fruit.

Pair it with duck confit and grilled salmon.

This wine will ship on January 27th

About the Winery

Celler Escoda-Sanahuja

Joan Ramón Escoda founded Celler Escoda Sanahuja in 1999 along with his wife Mari Carmen in Conca del Barbera, Catalonia. Since then, they have been disrupting the wine industry both in their home-country and internationally.

Celler Escoda Sanahuja was one of the first wineries that, back in 2005 stopped adding sulphites to their wines. Joan Ramon has always been a radical winemaker and a grass-roots innovator. His wild enthusiasm has been fuel for the natural winemaking scene, and has also led him to, spontaneously, create the 'Brutal' movement popular in natural wine circles. These are highly individual wines reflecting their origins and their innovative winemaker.



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Must be 19 years of age or older to purchase