

BRISAT MACABEU

VINYA MEIX

Product: Skin-Contact White Wine
Denomination of Origin: D.O. Penedès
Grape variety: 100% Macabeo
Vintage: 2022
Certificates: Organic wine
Production: 3000 bottles

Vineyards: Organic Macabeo from old vines planted in bush style.
Soil: Calcareous soil at 228 m.

Analysis:

12 % vol.

<0.5 g/L residual sugar

5.35 g/L total acidity



Winemaking

Grapes are harvested by hand in 15 kg boxes at the end of august. The grapes are carefully selected, destemmed and gently crushed. Alcoholic fermentation in contact with the skins takes place in stainless steel tank. It has a skin contact maceration for 25 days and the hat is delicately wetting during fermentation for optimal extraction. After pressing, the wine is aged for 6 months in a new 1200L French oak foudre. This aging period contributes to the complexity and structure of the wine, incorporating subtle nuances of wood that complement and enrich its aromatic and flavor profile. The result is a wine that reflects artisanal dedication from the vineyard to barrel aging.

Tasting note

It presents a clean and bright straw-yellow color. On the nose, aromas of ripe fruit unfold, where the juiciness of peach intertwines with the freshness of apple, accentuated by subtle notes of vanilla from wood aging. On the palate, the wine reveals a notable volume, supported by vibrant acidity that highlights the complexity of its flavors. The wood aging contributes to the structure without overshadowing the fruity freshness. A long and persistent finish completes the experience.

Food pairing

It is a particularly versatile wine that allows us to pair it with different dishes, from simple dishes to more elaborate dishes. We can pair with cured cheeses, tuna tartare, baked chicken, grilled fish and rice. Service temperature, 8-10°C.