

GENUÍ MACABEU

VINYA LES PEDRES

Product: Skin-Contact White Wine
Denomination of Origin: D.O. Penedès
Grape variety: 100% Macabeo
Vintage: 2023
Sulfites: No sulfites added
Certificates: Organic wine
Production: 2500 bottles

Vineyards: Organic Macabeo from old vines planted in Bush style.
Soil: Calcareous soil at 200m.

Analysis:

Grau alcohòlic:	11.5 % vol.
Sucres residual:	<0.5 g/L
Acidesa total:	5.60 g/L àcid tartàric

Winemaking

Grapes are harvested by hand in 15 kg boxes at the end of august. The grapes are carefully selected, destemmed and gently crushed. Spontaneous alcoholic fermentation in stainless steel tank. It has a skin contact maceration for one month and the hat is delicately wetting during fermentation for optimal extraction. Subsequently, pressing takes place. 75% of the wine is aged for 2 months in a 500 L amphora, and 25% in stainless steel. Both portions remain together in a stainless-steel tank before being bottled. The final wine is presented unfiltered and unfined, thus preserving its authenticity and character.

Tasting notes

Authentic wine with good aromatic intensity. White fruit and citrus notes intertwine, bringing a refreshing and vibrant dimension. Subtle nuances of fennel and mineral touches, derived from aging in amphora, provide a unique essence. In the mouth, the wine presents a good volume, round and with a smooth transition that ends with a long and persistent aftertaste.

Food pairing

It is particularly versatile with fresh seafood, salads, grilled fish, sushi and a variety of cheeses. Serving temperature, 8-10°C.

