

# MÓN MACABEO

A singular, citric and balanced expression of the Macabeo grape.



## VINTAGE 2022

With a favorable winter and a spring with the presence of rains, this vintage is characterized by excessive heat in the summer months, causing complicated ripening of the grapes and a decrease in production, but resulting in an excellent quality raw material.

## REGION

D.O.P. Utiel - Requena (Valencia, Spain)

## VITICULTURE

100% Macabeo from trellised non irrigated of 50-year-old vineyards in Finca Casa de la Viña (Requena). Organic and biodynamic viticulture. Altitude: 731 meters. Soil mix: Clay, humus. Yield: 2,5 Kg/vine. Date of harvest: The grapes were hand picked at 6 am in the morning on September 13th. 10 days before, the vines were partially defoliated to increase the concentration of sugars.

## VINIFICATION

Following a second selection of the grapes at the winery, the grapes bunches are de-stemmed and introduced by gravity in an inox vat where we add carbonic snow and we keep the must in contact with the skins for 24 hours at low temperature. Once the flower must is clean it is racked to 500 litres new oakbarrels where it is fermented.

Following the fermentation, the wine was racked with its own fine lees to an inox vat where "bâtonnage" takes place is made every 3 days. During the fermentation and the following weeks. After three weeks, it has stayed until its bottling in December 2021.

## TASTING NOTES

- **Colour:** Pale yellow.
- **Nose:** Predominance of fresh varietal notes with hints of citric notes and lactic and white flowers aromas.
- **Mouth:** With balanced acidity and unctuous sensations due to the ageing on the lees. This is a wine with body and persistence with real nerve and character as well as the strong mineral streak.

## ANALYSIS

- Alcoholic Degree: 13,5 % Vol.

## AWARDS

- 97 points in Guía Vinos y Aceite 2020 SEVI (best Spanish Macabeo wine)
- Silver Medal in Millésime Bio 2020.
- 90 points in Guía Peñín 2020.