The Vines

Soil: slopes of black schist.
40 years vines.
Grape variety: Macabeu

Vinifications

Harvested by hand.
Traditional vinification methods with settling at the end of the alcoholic fermentation.
Aged in tank for 5 months.

Tasting

Nose: citruses, peach and almond.
Mouth: mineral, delicate and perfectly balanced, taut and fresh.
Food pairing: marinated anchovies, goat cheese.
Service: 8 to 10°C.