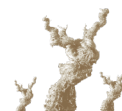




MANDA HUEVOS OLD VINE MACABEO

EL ESCOCÉS VOLANTE



Variety: Old vine Macabeo 95%, Garnacha blanca 5%

Vintage: 2021

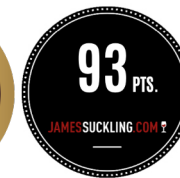
Classification: Varietal Wine of Spain, Single Vineyard

Bottling date: 24 March 2023.

Production: 2,900 bottles

Vineyard: Carramainas

Yield: 3 tonnes per hectare.



WINEMAKERS' NOTES

Harvest of the Carramainas vineyard took place on the 23th of September 2021, a more natural harvest date for this parcel than the early 2022 harvest.

Grapes were hand picked in 20kg cases, then stored overnight in a cool room before processing. We follow Burgundian methods in the cellar. Grapes are loaded whole bunch to the press, then we use a long slow press cycle with no sulphur or enzymes. Must is cold settled overnight then racked to used 500l Francois Frère barrels with a very long, low toast. Spontaneous fermentation proceeds at ambient cellar temperature (18 to 20 C) for around 2 weeks until dry. The wine was then kept on full fermentation lees for 3 months before racking to finish ageing on fine lees for a further 12 months. No cold stabilization or fining.

The vineyard: Planted with Old Vine Macabeo and around 5% Garnacha blanca. The Carramainas parcel is an unusual mix of decomposed red sand - which gives a loamy/sandy texture- with gravel and pudding stones interspersed, 850 m above sea level, South West facing directly below the Pingorote de la Zorra, a well known peak outside Villarroya de la Sierra in the Sistema Ibérico.

After 10 years of experience with the parcel of Carramainas we are starting to understand the potential and longevity of this old parcel where we now release the wine with a minimum of 6 months bottle age. The old vines provide natural concentration with very fresh acidity and ample fruity hints of pineapple, honey and chamomile. The oak is seamlessly integrated with a long, sumptuous toasty finish. There is no doubt that this wine will age in style.

TECHNICAL DATA

Alcohol content: 13.2%

Residual sugar: 1.4g/l

Total acidity: 6.41g/l

pH: 3.26

"Complex and layered with creamy texture but with a tense and agile acidity. Beautifully balanced with lovely richness and freshness. Refined and very mineral. Long finish."

James Suckling