

Manda Huevos

— OLD VINE MACABEO

EL ESCOCÉS VOLANTE



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

Vintage: 2023

Classification: Varietal Wine of Spain, Single Vineyard

Bottling date: 27th May 2025

Production: 3160 bottles

Vineyard: Carramainas **Village:** Villarroya de la Sierra

Yield: 3.5 tonnes per hectare.

WINEMAKERS' NOTES

[Read our 2023 vintage report here](#)

2023 is characterised by slightly lower alcohol due to the warm second half of August where photosynthesis slowed due to the high temperatures. The wine is punctuated by notes of more tropical fruit, pineapple & mango with seamlessly integrated oak from its 18 months sur lie in 500 litre barrels.

Grapes were hand picked into 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 15 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 bottle age.

Yield: 3,1 tonnes per hectare.

Alcohol content: 12.8%

Residual sugar: 2g/l

Total acidity: 6.7g/l

pH: 3.33

SUSTAINABILITY

IN THE VINEYARD

All of our vineyard practices have been organic since 2014 and we are in the process of getting certification. We are members of the Asociación de Viticultura Regenerativa in Spain.

CAPSULE

For all bottlings as of May 2025, we are eliminating the aluminium complex capsules we have been using. This type of capsule was purely aesthetic and very difficult to recycle.

LABELS

Most of our labels are made from a mixture of sugar cane and hemp making them fully recyclable.

LIGHTER BOTTLES

In 2023, we took the decision to move to a lighter bottle, moving from a 650g bottle to a 445g bottle. We have now moved to an even lighter bottle - 395g. All of our bottles contain 88% recycled glass.

