

## **EL PIPA**

### **Organoleptic features**

White with a pale-yellow colour that leaves a tear in your glass. With intense scents of fresh herbs and ripe fruit, followed by soft and very well integrated notes from the barrel.

It is a 100% Macabeo single varietal wine, very well structured, quite unctuous and persistent. Its acidity gives it a fresh profile that makes it a pleasure to taste.

### **Creation**

The grapes are carefully selected in the vineyard and cellar. The harvest is made by hand using boxes of 12kg; we make a second selection in the winery. Then we make a soft pressing and the fermentation aging in oak barrel, at which time we work by "batonnage" to provide greater volume to the wine and better integration of the wood.

### **El celler**

Agricola Pallarades was born with the rehabilitation of the cellar "Cal Pallarades" and with the enthusiasm of a grandson who, since he was a child, wanted to continue working in the field and the cultivation of the vineyard, transforming the grapes into wine.

Josep Armengol, with a degree in Agronomy Engineering, is the one who materialized this dream in 2020, starting to make his own wines.

Temperature  
8-10 ° C.

Grapes  
Macabeu 100%

ABV  
12.5%

Style  
Oak Barrel

Region  
Catalonia

