

MACABÈLIUS

Organoleptic features

It is a sweet wine of the macabeu variety made in amphora. It has a dark green colour, intense aromas of white fruit compote and a marked varietal character. Deep, fresh and unctuous make this wine a singular product. A wine conceived for pairing with foie gras and fatty dishes thanks to its acidity.

Creation

The grapes are carefully selected in the vineyard and cellar. The collection is made by hand and with boxes of 12kg. To elaborate this wine, we make a cold fermentation, and then, we make another fermentation with the skins for 8-10 days. A soft pressing and work with the lees are achieved, this great wine is blended and the bottled.

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.

<i>Temperature</i> 8-12 °C.	<i>Grapes</i> Macabeu 100%	<i>ABV</i> 12%	<i>Style</i> Clay Amphora	<i>Region</i> Catalonia
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