

Amós Bañeres

MACABEU 'MISSATGE EN UNA AMPOLLA'



Ripe pineapple, papaya, and slatey minerality on the nose. Intense but well-balanced tropical fruit flavors on the palate lend complexity to this full-bodied white.

Color: White

Grapes: 100% Macabeu

Altitude: 250 m above sea level

Soil: Sand and limestone

Yield: 20 hl/ha

Farming practices: organic

Yeast: indigenous

Malolactic fermentation: yes

Fermentation: slow pressing into stainless steel tanks with 3-5% of stems added

Aging: 6 months in stainless steel

Fining/Filtration: No

Production: 3,000 bottles per year

SOILAIR 
SELECTION