



Via Fora Maccabeus semi-brisé 2016

Purpose: Tenacity in the demanding situations of life, necessary to learn how to face them. Authenticity of the native things. Tribute to the peasants and the varieties of my childhood.

Grape

100% Maccabeus (eco-certified plot).

Vineyard

Plot «Finca del Pauet gran» (70-75 years old).

Ground

Seaside white calcareous clays. Serra de Montmell.

Fermentation

Hand harvested in boxes of 10kg:

- 40% of the grapes, maceration in its skin, all fermented for 10 days.
- 60% of the grapes, maceration in its peels for 4 days, pressed and fermented (peeled).

Ferments

Native yeast.

Fermentation containers

Stainless steel tank, French oak barrel.

Limited edition: 1.790 bottles

No filtered, no clarified, total sulphites: <10mg/l, 12% alcohol

Recommended consumption time

July-August 2017. It is a long life wine that can remain in the bottle for a long time.

Service and drink advice

Poured when possible, otherwise open the bottle in advance prior to service.