



## Via Fora macabeu 2019

---

**Motivation:** It is a wine that is born from firmness in the difficult situations of life, where our identity can be reduced to oblivion. It is a tribute to wise farmers, who have been firm conservators of our cultural and wine heritage throughout the territory of our beloved country.

**Limited edition:** 2,000 bottles

**Grape:** 100% macabeu

**Agriculture:** organic with certification

**Vineyard:** in a 75-year-old bush vines

**Place:** El Pauet - Rodonyà - Sierra de Montmell (Alt Camp)

**Terrain:** limestone white clay slopes

**Winemaking:** harvested by hand with 15 kg boxes. Maceration with skins and part of the scrape for 5 days, smooth draining without pressing, spontaneous fermentation in stainless steel tank.

**Fermentation:** native yeast

**Fermentation vessel:** stainless tank

**Aging:** on fine lees in stainless steel tank

**Unfiltered, not clarified, total sulphites:** <10 mg/l

**Alcoholic grade:** 11,5%