

# MANDA HUEVOS BLANCO

Variety: Macabeo Viñas Viejas 85%, Viognier 15%

Vintage: 2018

Region: Vino Varietal/Varietal Wine of Spain

Bottled: 8th November 2019, 2581 bottles

Winemaker: Norrel Robertson MW

Vineyard: Carramainas

## WINEMAKER'S NOTES

Harvest in the Carramainas vineyard took place on the 18th of September 2018, 12 days before skin contact portion to achieve higher acidity and fresher fruit flavours to favour a *sur lie* style. 2018 can be characterized by its combination of very fresh acidity and white stone fruits, flowers, orange blossom and a long saline finish. A perfect growing cycle which provided staggered ripening of Macabeo whilst maintaining low pH in the grapes.

Spontaneous fermentation. Grapes were hand picked in 20kg cases, then the grapes are stored overnight in a cool room before processing. We follow Burgundian methods in the cellar, grapes are loaded whole bunch to the press, then we use a long slow press cycle with no sulphur and enzymes. Must is cold settled over night then racked to 900l & 500l Francois Frère barrels with very long, low toast. Spontaneous fermentation proceeds at ambient cellar temperature (18 to 20°C) for around 2 weeks until dry. The wine is then kept on full fermentation lees for a further 2 months before racking to flextank eggs to finish ageing on fine lees for a further year.

Crianza: Barrel fermentation and one year *sur lie* in eggs before decanting and bottling. No cold stabilization or fining.

## TECHNICAL DATA:

Alcohol content: 13.76%

Residual sugar: 1.4g/l

Total Acidity: 6.8g/l

pH: 3.28

