

MÓN Macabeo

Third vintage of our white wine from the Montesanco winery, built in 1882 under the name of "Casa de la Viña". We have made this MÓN wine from a small plot of 5 hectares of Macabeo vines over 50 years old at an altitude of 731 meters.

VINTAGE 2022

Con un invierno favorable y una primavera con presencia de agua, esta añada se caracteriza por un excesivo calor de los meses de verano, provocando una maduración complicada de la uva y una disminución en la producción pero resultando en una materia prima de excelente calidad.

REGION

D.O.P Utiel-Requena

VITICULTURE

100% **Macabeo** from non-irrigated trellised vines in Casa de la Viña, on a calcareous soil and a yield of approximately 3kg per vine. Organic and biodynamic viticulture. Grapes were harvested by hand from 6 a.m. on September 13. Ten days earlier, the vines were partially defoliated to increase the concentration of sugars.

WINEMAKING

After a second selection of the grapes in the winery, the bunches were destemmed and introduced by gravity into a tank where carbonic snow was added and remained in contact with the skins for 24 hours at a very low temperature.

Once the must was cleaned, it was partially racked into new 500-liter French oak barrels. After fermentation, the wine is racked together with its fine lees to a tank where the "bâtonnage" takes place every 3 days. This wine was bottled in December 2021.

TASTING NOTES

- **Color:** pale yellow.
- **Nose:** predominance of fresh varietal aromas with citrus and lactic notes and white flowers.
- **Palate:** balanced acidity and unctuous sensations due to aging on lees. Very expressive with citrus aromas, exotic fruit and final notes of honey.

ANALYSIS

AWARDS

- 97 points in Guía Vinos y Aceites SEVI 2020 (best Spanish Macabeo presented to this Guide).
- 90 points in Guía Peñín 2021 Silver medal in Millésime Bio 2020.

