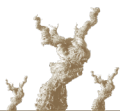




MANDA HUEVOS BLANCO

EL ESCOCÉS VOLANTE 

Variety: Macabeo Viñas Viejas 95%, Garnacha blanca 5%

Vintage: 2020

Classification: Vino Varietal de España, Single Vineyard

Bottling date: March 2022. Released in January 2023

Production: 2,916 bottles

Winemaker: Norrel Robertson MW

Vineyard: Carramainas

WINEMAKERS' NOTES

Harvest of the Carramainas vineyard took place on the 13th of September 2020, 7-10 days earlier than usual. The old vines lend a natural concentration but with extremely fresh acidity and mouthfilling fruit with notes of pineapple, honey and chamomile. The oak is perfectly integrated with a long sumptuous toasty finish. This wine should age with some style.

Grapes were hand picked in 20kg cases, then 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 or enzymes. Must is cold settled overnight then racked to 500l Francois Frère barrels with a very long, low toast. Spontaneous fermentation proceeds at ambient cellar temperature (18 to 20 C) for around 2 weeks until dry. The wine was then kept on full fermentation lees for 3 months before racking to finish ageing on fine lees for a further 12 months. No cold stabilization or fining.

The vineyard: Planted with Old Vine Macabeo and around 5% Garnacha blanca. The Carramainas parcel is an unusual mix of decomposed red sand - which gives a loamy/sandy texture- with gravel and pudding stones interspersed, 850 m above sea level, South West facing directly below the Pingorote de la Zorra, a well known peak outside Villarroja de la Sierra in the Sistema Ibérico.

Yield: 3 tonnes per hectare.

DATOS ANALÍTICOS

Alcohol content: 13%

Residual sugar: 1.4g/l

Total acidity: 6g/l

pH: 3.07