

EL TÒFOL - ENCLÒS DE PERALBA

Catalunya



APPELLATION: Vino de España

BLEND: Macabeo

WINEMAKER: Leo and Roc Gramona

VINEYARD: _____

Grapes come from an east facing parcel of just over one hectare near Torrent de la Font de Jui in Sant Sadurní, which is owned by Leo and Roc. It's at 200 metres above sea level, the vines were planted in 1969, on clay limestone soils

VITICULTURE: _____

The plot is worked biodynamically.

WINEMAKING: _____

Grapes are hand harvested in mid-September. They macerate on skins for several hours before pressing (60% extraction). Fermentation is with native yeasts in stainless steel tanks. After fermentation the wine is transferred to 300l oak barrels of varying ages. The wines are aged for nine months, during which time they undergo weekly batonnage.

WEBSITE: n / a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A fresh and aromatic Macabeo with lots of layers, lees work adds structure and complexity.