



# Nutt macabeo

An undeniable imprint from the Penedes in quality wines and sparkling wine with xarel-lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



## VINEYARD



Organic farming certified by CCPAE

Region	Penedes
Production Year	2018
Grape Varieties	Macabeo Vineyards of Sant Martí Sarroca
Harvest	Manual in boxes of 15 kg.

## VINIFICATION

Elaboration	Destemming and sorting table. Cold maceration
Fermentation	Stainless still. Thermo regulated 14-15 °C. Fermentation 15 days
Bottling	January 2019
Annual Production	2.328 bottles

## ANALYTICAL DATA

Alcohol	12,50 % vol
Total Sulfure	80 mg /L
Total acidity	5.1 g /L exp. tartaric acid
Residual sugar	0.3 g/L

## TASTING NOTES

View	Bright pale yellow color
Smell	Pear white fruit aroma with floral notes
Taste	Silky, fresh entrance. It is wide with volume. Leaves a good aftertaste

## FOOD PAIRING

Recommended for paella, fish, seafood, cheese, white meats.

## AWARDS



86 points at Peñín Guide 2016  
9.38 points at La Guia de Vinos de Cataluña 2018  
Bronze Medal at Decanter World Wines Awards 2012