

## FINCA ELS CAMPS Macabeu 2013



This wine originates from 60-70 years-old Macabeu vines. Low yields, the age of the vines and the harshness of the terrain have all made this unique and individual wine possible.

### Grape Varieties

Macabeu (100 %)

### Terroir

The vineyards are located at Finca Els Camps, at 450 metres of altitude in Joncosa del Montmell, on the base of the Talaia hill at (861m).

The old vines are planted in poor, calcareous, stony, loose-textured soil. Its microclimate of fresh nights and smooth days enhance the development of delicate scents of white varieties.

### Winemaking

Hand harvested in 20 kgs cases, cooled during the night, crushed and destemmed the next day at 5 °C. Maceration with the skins during 48 hours.

Fermentation in new (60%) and 1-year old (40%) French oak barrels at 18°C. Subsequent ageing on the lees for 5 months with *bâtonnages* to achieve greater complexity. Bottling: April 2014.

### Tasting note

This is a wine with a lot of personality, fresh and complex, with well integrated notes of vanilla, butter and cream. Slight notes of fennel, herbs and grass as well as white fruits. Baked pear. In the mouth it is elegant and delicate, slightly mineral. It possesses excellent balance, refinement and elegance. Well structured and fresh with a long aftertaste.

### Label

We have depicted a traditional Mediterranean coastal trading ship typical of the 19<sup>th</sup> century. The estate is on the Montmell mountain range, the highest peak of which (Talaia, 880 metres) has a very unusual tooth shape which was used as a navigational aid by sailors.