

# DUES VOLTES MACABEU 2024

## White macabeu

**dues  
voltes**  
VINS de TERRITORI



### Winemaking and aging

Area:	Horta de St. Joan (Terra Alta)
Certification:	Winemaker selection
Type of soil:	Varietal wine
Variety:	Limestone soil
Harvest:	Macabeo 100%
Aging:	August 31th
Nº of bottles:	Aged on fine lees for 6 months
	1512

### Analytical data

Alcohol:	11 % vol
Volatile acidity:	0,47 g/L
Residual sugar:	0,04 g/L
Total acidity:	4,7 g tartaric acid/L
pH:	3,43
Total sulphites:	20 mg/L

The "Dues Voltes" project brings together unique vineyards that represent distinctive local varieties, perfectly capturing the organoleptic characteristics of their respective territories.

### THE ESTATE

El Vilà is a plot in Horta de Sant Joan planted with Macabeu in 1996. Certified organic and managed with regenerative agriculture criteria. It covers an area of 0.5 hectares with mainly limestone soil.

### DUES VOLTES MACABEU 2024

Single-varietal white wine made from Macabeo grapes from the El Vilà plot. Carefully hand-harvested with double selection in the vineyard and at the winery. Destemmed and directly pressed. Fermentation in stainless steel tanks at controlled temperature below 20 °C for 20 days. In the final stage of fermentation, the wine is racked and aged on fine lees for 6 months in stainless steel tanks.

### TASTING NOTES

**Color:** Pale yellow with slightly golden reflections. **Aroma:** High intensity. Dominated by primary stone fruit aromas such as peach and white fruit like apple. Also present are notes of sweet white flowers and dried jasmine.

**Palate:** High intensity. Dry. Medium acidity. Medium alcohol. Medium tannins with a long finish. On the palate, primary stone fruit aromas, especially peach, are predominant.

**Development:** At an optimal point for drinking, though it still has the potential for positive ageing.

A 100% terroir wine

Serving temperature: 8-12 °C

CELLER  
**dues  
voltes**

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