

DUES VOLTES MACABEU 2024

White macabeu

dues
voltes
VINS de TERRITORI



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 Macabeu 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

Winemaking and aging

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

CELLER
dues
voltes

