

— CELLERS —
CAROL VALLÈS

Arrels fortes, mans inquietes

vuit mans



Sulfit: < 4 mg/L

Acidity (tartaric): 6.1 g/L

Residual sugar: < 0,5 g/L

 **Vinatge:** 2021

 **Variety:** Macabeu fermented in anfora

 **Agriculture:** Ecològic

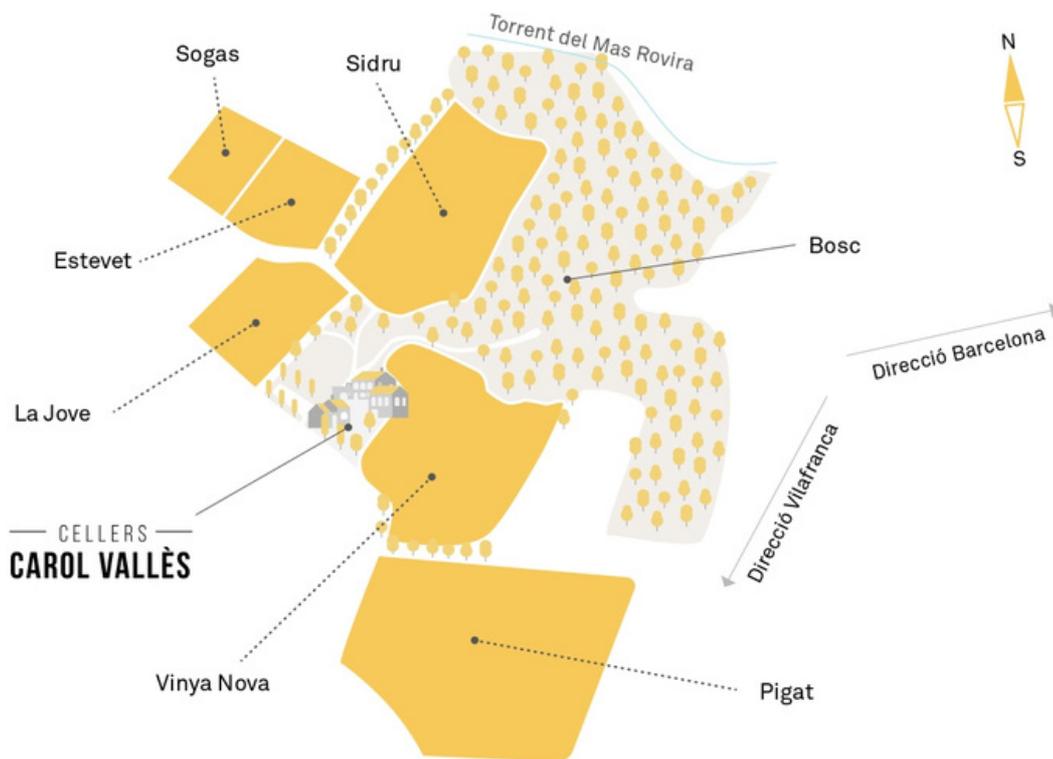


 **Vol:** 11%

 **Number of bottles:** 640

Wine making

- An idea. Eight Hands. Four people. Those facts and the
- quality of the grapes born in our “Sogas” vineyards, older
- than 50 years, have been the strength that allowed us to
- create this wine.
- The 9th of September 2021, at 7:00am in the morning, we
- harvested by hand and in boxes of 20kg, 518 kilos of
- Macabeu grapes planted on a soil of calcium and clay. We
- manually separated the grains from the stems so we could
- do a carbonic maceration inside an amphora of 350 liters
- made of clay, keeping the grains as whole as possible. After
- 12 hours of threshing we could fill the amphora. We covered
- this amphora with the grape stems to avoid oxidation.
- The 13th of September 2021, it began to spontaneously
- ferment without any added yeast, only with its own wild
- yeasts. The 5th of October this fermentation ended. During
- the fermentation we got aromas of pine seed and green
- apple. The oxidation was very low and the color stayed pale
- and clean. After the fermentation was finished, the skins
- remained in the wine for two more months, making it an
- “orange wine”. The 7th of December we transferred the wine
- into an inox tank and separated the skins before bringing the
- wine back to the amphora. We pressed those skins and got
- 255 liters of wine extra that we added to the wine. The 7th of
- February we bottled the final wine. This wine doesn't have
- any added sulfur, hasn't been clarified nor filtered. This is a
- wine that wants to respect the grapes and we worked with
- minimal intervention possible to do it so. The result is fruit
- from our old vineyards.
- It might have precipitates as it hasn't been filtered.



Organic agriculture. Sogas vineyard

All our vineyards of Macabeu are ecological certified by CCPAE since 2014. The grapes of Macabeu used for this wine's elaboration are from Sogas vineyard, of 50 years old, planted in 1974. This is a vineyard situated in Subirats, by a small river in a soil made of clay and calcium. Its performance is small, but its fruit is of high quality. Ecological agriculture is based on the observation of our soil to coexist in harmony and to work it in the most sustainable way possible. We do not treat our trees with chemical insecticides or herbicides, we allow lower vegetation to spontaneously cover the soil so we can better preserve soil humidity and we get natural green fertilizer after we plow.

