

3Macabeus 2022 Albet i Noya - 75 cl.

3 Macabeus uses grapes from three different vineyards on Finca Can Mila, the most recent purchase of the bodega.



Vinification

Stainless steel tanks, low temperature fermentation. The grapes of each block of Macabeu are vinified separately.



Storage potential

Drink as from : 2023
Best moment : 2023-2024
Until : 2026



To serve

12°C in a large Bourgogne glass. Decanting may be recommended.



Trial analysis

Pale yellow colour with young hues. Minerality, sweet citrus and fresh spices on the nose. A very pure, dry, crisp and deep macabeu.

Description domain

One of Spain's greatest wine success stories. The pioneer of Spanish organic wines is now one of Catalonia's largest estate. Its range is perfectly balanced, with top cuvées and outstanding sparkling wines.



Wine style:

Mediterranean, fresh gourmet wine



Assembly

Macabeu (100%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Albet i Noya



Biological



Vegan