



Manda Huevos Blanco Carramainas by **EL ESCOCÉS VOLANTE**

Con Pieles - Skin Contact

Variety: Macabeo 90% and other white varieties
Vintage: 2017
Producer: Norrel Robertson, MW
VINO BLANCO DE ESPAÑA

VINO DE PARCELA – CARRAMAINAS:

Nowadays a vulgarism in Spanish borne out of frustration meaning I can't believe it, get out of here etc , but actually originating from the latin Mandat Opus meaning you are obliged to do something out of necessity.

My vineyards are within the commune of Villarroya in Calatayud but we felt obliged by necessity to make these wines outside of the Denominación de Origen.

Due to the large frost event that took place on the 27th of April 2017, we only harvested 1090 kilos of Old Vine Macabeo and Garnacha Blanca from our Carramainas parcel situated at 800 metres altitude in the commune of Villarroya de la Sierra in Calatayud.

Without the normal resources to whole bunch press such a small lot we decided for fermentation of whole bunches in 2 x 900 litre huevos with gentle punch-downs and extended maceration of 7 months skin contact without added Sulphur. Light pressing then took place, with 2 months of natural decantation before bottling.

The result is a light amber coloured wine full of personality and tension. On the nose the wine displays aromas of cut hay, camomile, dried fruits and candied liquorice. In the mouth the wine has impressive tannin balanced with dried citrus fruits and a long saline finish. An intense and surprising expression of Old Vine Macabeo.

TECHNICAL DATA:

pH: 3.43
Total Acidity: 5,72 g/l
ALC: 14,30%
Residual Sugar: 0,5 g/l
Free SO₂: 4mg/liter
Total SO₂ – <20mg/L