



VI NATURAL

Xic del Mel

Orange Wine · Macabeo / 2024

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VARIETY: MACABEO 100%.

NO ADDED SULPHITES IN THE WINEMAKING PROCESS.
NO COMPOUNDS OF ANIMAL ORIGIN HAVE BEEN USED.

ALCOHOL DEGREE: 12%

VINEYARD LOCATION: LES LLAMBARDES,
TORRELLES DE FOIX, ALT PENEDES.

ALTITUDE: 625 M

COORDINATES: LAT. 41°26'24" N / LONG. 1°33'8" E

CHARACTERISTICS: NATURAL WINE · SPONTANEOUS FER-
MENTATION · NO ADDED SULPHITES · NO FILTERING · IT MAY
CONTAIN NATURAL PRECIPITATES · AGEING IN CHESTNUT
BARRELS

CERTIFICATES: ORGANIC FARMING (CCPAE) ·
VEGAN (EUROPEAN VEGETARIAN UNION)

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*Organic Farming, Minimum Intervention and
Skin Fermentation*

Genuine sensations

On the nose: At the forefront, terpene notes, liquorice touches and soft hints of wood and, as a result of its ageing in chestnut barrels. Consecutively, a wide variety of fruity aromas unfolds: apricot, pineapple and banana with reminiscence of fruit syrup. At the end, sweet touches of tropical fruit join this fest for the senses.

On the palate: The essence of this wine fills in all the corners of the palate. The concentration, the fleshiness and the intense retronasal aroma stand out. Again, tropical fruit notes (passion fruit and guayaba) accompanied by a touch of hops emerge, and they prolongate with a pleasant sensation of persistent sweetness.

Original Elaboration

In order to obtain the maximum expression of the variety and the personality of the terroir, we abstained from following the conventional elaboration techniques and, as a result of a close look at the past and our roots, we recovered part of the proceeding that was followed years ago in the traditional country houses.

This way, we have been able to elaborate a natural wine with the same essence of the ones our grandparents elaborated.

Spontaneous fermentation with the "breeze" and native yeasts:

Manually extracting only the stem, the must is in contact with the skins, the pulp and the grape seeds throughout the whole fermentation process. Native yeasts provide major aromatic complexity.

Resting in chestnut barrels:

The 6 months of ageing in lightly toasted chestnut barrels allow the micro oxygenation of the wine and provide fine and elegant notes that complement the essence of the variety without invading it.

Spontaneous malolactic fermentation:

It allows us to achieve a balanced palate and it brings creaminess.

No sulphites added · No filtering:

We avoid covering and hiding aromas, we get the maximum expression and respect the genuine essence of the wine.

Singular Origin

Decades of experience and experimentation led us to choose the iconic location of Les Llabardes as an optimal vineyard for the elaboration of this wine dreamed of for many years. In this magical spot located at Torrelles de Foix (Alt Penedès), vines have been cultivated from time immemorial. The plantation of this Macabeo dates from 1983, and organic farming practices started a decade ago.

625 m of altitude:

It brings the necessary freshness to help in the preservation of the wine without the addition of sulphites.

Row orientation:

The vines, placed from north to south, have an adequate exposition to the sun in order to allow uniform ripeness.

An unknown spot:

The charm and great potential of this terroir went unseen during decades for the fact of being in a completely remote location. It is the moment of giving to Les Llabardes all the prestige it deserves thanks to its beauty and the richness of its grapes.