

CABALER



Apellation **Vintage** **Production**
Priorat DOQ 2017 1600 bottles

Winemaker
Emili Esteve & Roser Amorós

Varietal content
50% White Grenache
50% Macabeu



Vineyard
All grape comes from a single estate, Mas d'en Corral, with 30 years old vines. The white varieties have low yields (2000-3000 kg). The estate is distributed in narrow terraces with slopes between as low as 10% in most areas to as steep as 48%. The terraces next to the river Montsant are more spacious. Most of the estate is oriented South-East with good solar exposure.

Harvest is done at the right moment controlling the ripeness and tasting the berries according to variety, vineyard and style of wine desired to be produced. Grapes from small plots with low yields are hand-picked and carried to the cellar in small crates containing around 20 kg.

Harvest 2017
The white Grenache and the Macabeu were harvested by the end of August.

Vinifications
The grapes are destemmed and slightly crushed before been pressed. The grape will macerate in the press with the skins for a few hours. It is pumped to the stainless steel vat where it will remain at controlled cold temperature. The next day the wine is allowed to settle before racking off and the fermentation process will begin, at a controlled temperature of 18°C. Part of the wine will end the fermentation in chestnut and oak barrels where the batonage with the lees is done twice a day. The rest of the wine stays in the vat in order to preserve freshness. A light filtering is done before is bottled.

Note
The warm area marks the style. We seek to keep the freshness of the fruit. The grape is harvested not too ripe. White fruits, flowers, minerality...

Analítica

Alcohol	Acidity	Residual sugar
14 % vol	7,3 g/l	0,62 g/l

