



# CABALER VI DE PARATGE

## Harvest

At the beginning of the last week of August, our White Grenache and Macabeu were carefully harvested, capturing the vibrant freshness and essence of the vintage.

## Vinification

The grapes are destemmed and gently crushed before being pressed, allowing the must to remain in contact with the skins for a few hours to develop subtle aromatic nuances. The juice is then transferred to a stainless-steel vat, where it is maintained at a controlled cool temperature. The following day, after a gentle settling period, the wine is raked and fermentation begins at a precise 18°C. A portion of the wine completes its fermentation in chestnut and oak barrels, where batonage is performed twice daily to enrich its texture, while the rest ferments in the vat to preserve its original freshness. A light filtration is applied before bottling to ensure purity without sacrificing character.

## Aging

This dual approach - combining barrel and vat fermentation - allows the wine to develop a perfectly balanced profile, merging subtle oak nuances with the vibrant, pure essence of the fruit.

## Tasting Note

This wine embodies the warmth of its terroir. Harvested at the optimal moment, it unfolds a bouquet of white fruits, delicate floral hints, and pronounced minerality. As a *Vi de Paratge Mas del Corral*, it hails exclusively from a single estate, with vines over 20 years old and a yield of less than 6000 kg/ha, ensuring exceptional concentration and individuality.

An exquisite white wine that marries tradition with modern winemaking, offering a perfect balance between refreshing vibrancy and subtle complexity. Every sip invites you to explore the legacy and passion of our estate.



Macabeu

White Grenache



**Production:**  
1146 bottles

**Alcohol:** 14% vol  
**Acidity:** 4,5 g/l  
**Residual Sugar:** 0,5 g/l