



## ENRIQUETA

A single variety Macabeu from the Sínia vineyard planted in 1959 in chalky soil with a sandy-loam texture.

**Variety:** 100% Macabeu

**Ageing:** 5 months in clay amphoras.

**Production:** Wine made in the natural style with no additives. Harvested in crates of 20 kgs followed by further manual selection in the cellar. Fermentation with wild lees from the Sínia vines in clay amphoras. No added sulphites or clarifying. Microvinification.



Organic farming

