



TRAMONTANE

## TRAMONTANE MACABEU 2018

IGP CÔTES CATALANES

### CÉPAGES / GRAPE VARIETIES

Macabeu 100%

### TERROIR

argilo-calcaire / clay and limestone

### VENDANGE

Manuelle / By hand

### RENDEMENT / YIELD

32 hl/hectare

### VINIFICATION ET ÉLEVAGE

Pressurage direct, vinification en cuve à 16-18°C.

Collage et soutirage pour mise en bt précoce.

### WINE MAKING & MATURING

Wholebunch pressed and fermented in tank at 16-18°C.

Fined and racked for early bottling to preserve freshness.

### ACCORDS METS & VIN

Gibier, chocolat noir amèr, digestif

### FOOD & WINE

Game dishes, dark bitter chocolate, digestif

Alc by vol: 13.5%

SO2 libre/ free: 24ppm

Sucre res: <1g/L

pH: 3.60

Date de Mise/ Bottling date: Jan 2019

Production: 15,000 bottles



13.5% 75CL



Tramontane Wines

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