NATURAL WINE · PENEDÈS · ORANGE PÉT-NAT

MacaVeu

orange bubbles

An ancestral-method Macabeu from Vinya del Toni, with 18 days on skins and no press. An orange pét-nat: bubbles, texture and a wild streak. For the curious.

507
BOTTLES · 75 CL

10 %
ABV

18 days
ON THE SKINS

IN 10 SECONDS — **1988 Macabeu, 18 days on skins, ancestral method. Bubbles, texture and a wild streak. Zero added sulphites.**

GRAPE
Macabeu (Macabeo) 100 %

VINEYARD
Vinya del Toni

ORIGIN
La Bisbal del Penedès · Baix Penedès

PLANTED
1988 · old vines

FARMING
Biodynamic · no chemicals

HARVEST
By hand, in small crates

VINIFICATION
Ancestral · 18 days on skins

JUICE
Free-run only, no press

FERMENTATION
Spontaneous, native yeasts

SULPHITES
None added

FINING / FILTRATION
None · unfined, unfiltered

SERVING
8–10 °C

FOOD PAIRING

On its own, as an aperitif · Cheese · Tapas · Vegetables

THE LABEL

A 6-panel comic by Hugo Tolker-Nielsen: on harvest day a storm broke and we all lost our voices. Hence the name. The QR code links to the EU e-label (ingredients and nutrition facts).

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