



# VILA CLOSA

## BRISAT



### LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



### VARIETIES

100% Macabeo



### VINIFICATION

Fermented with the skins for twenty days, followed by ageing on the lees in French oak barrels.



### AGEING

Aged for 10 to 12 months in French oak barrels with regular bâtonnage

## TASTING SHEET



### DESCRIPTION

From a grape variety deeply rooted in our land, Macabeo, comes a winemaking style that recalls traditional methods from the past. Fermented with the skins at a controlled temperature, and then aged in oak, this orange wine is a white that aspired to be a red.



### TASTING

A soft golden yellow in color. On the nose, notes of dried fruits and herbs. On the palate, it is intense, with a slight bitterness that extends the finish. A long, rounded, and highly gastronomic wine.