



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.
