



Missatge en una ampolla Amós Bañeres winery, Penedès, Spain



Amós Bañeres winery:

The main philosophy of Amós Bañeres winery, is that each vineyard, however small it is, each plot, no matter how hidden, has an inherent potential and can produce a wine with a particular character, its own character, and that the work of the grower and winemaker, like a father with his child, it is only to find the way to get the best of them, leading rather than forcing, so that the taster is able to identify that character.

Missatge en una ampolla:

Coming from a vineyard located on a small hill, limestone, clay-limestone soil Missatge en una ampolla has the special character of this relatively unknown and beautiful variety, pure and primary (direct from the grape) aromas of peach and balsamic mediterranean understorey (rosemary) with an amazing, long and complex mouth-feeling, accompanied with a exceptional acidity for a Macabeu.



Natural wine.
No certification.



Selective hand harvest
in small boxes



Macabeu



Planted in 1989-90



6 month in stainless
steel vat with 3% of
skins and stems



14 to 16 HI/Ha
depending of the



Limestone,
clay-limestone



2235 bottles 750
ml



Vinification process:

Grapes are destemmed and pressed without maceration. Fermentation with wild yeasts that ends in the spring, fermentation and ageing for 6 months with 3% of stems and skins in stainless steel tank. Malolactic occurs. No racking. No batonnage. Bottled without stabilization, clarification, filtration nor sulphiting.