La Buena Vida
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

La Maca 2021
Gramona - 75 cl.



A Macabeu-based project. The grapes come from two parcels of one hectare each; one planted in 1969, the other in 1998. All vines are farmed bio-dynamically.

Vinification
The grapes are harvested by hand and selected on a screening table. They are cooled down to 0 to 5°C then pressed in whole bunches. Cold maceration in contact with the yeasts for 2 to 3 weeks. Fermentation in jars or old vats so that no woody notes are added. After bottling, the wines stay 6 more months in the cellar before they are launched on the market.

Storage potential
Drink as from : 2022
Best moment : 2022-2025
Until : 2027

To serve
Serve chilled.

Trial analysis
Light yellow colour. Citrus, lemon-zest, pear, peach, nectarine and floral notes on the nose. Given some air, the wine opens up even more, with mango, pineapple and spices, and some yeasty notes. Medium bodied but fresh on the palate, velvety texture and very fresh in the finish.

Wine style:
Mediterranean, fresh gourmet wine

Assembly
Macabeu (100%)

Region:
Catalunya

Appellation:
D.O. Penedès

Wine estate:
Gramona

Biodynamic

Description domain

The top of sparkling wines. A family estate, pioneer of the quality cavas and at the origin of the DO Corpinnat.