



MACCABEU

CÔTES CATALANES

Indication Géographique Protégée

VARIETY: Maccabeu 100%

VINTAGE: 2017

AREA OF ORIGIN: Roussillon, South of France

PRODUCT BACKGROUND: After years of contact and cooperation with France, the Grier family of Villiera Wines in South Africa, purchased a vineyard in the South of France in 2006. They produce a complete range of wines in the heart of the Fenouillèdes, in the famous Agly Valley, considered one of the finest terroirs of the Roussillon region. The Domaine Grier Maccabeu expresses the successful combination of Old and New World.



WINEMAKING: Old shy yielding vines, producing intensely flavoured Maccabeu were picked at optimum ripeness. After gentle pressing and overnight settling the juice was racked into fermentation. Partial oaking leads to additional complexity. After fermentation and a period of 2 months “sur lie” the wine was stabilized and bottled.

TASTING NOTES: The delicate aromas include dried apple and herbs with an underlying minerality and a hint of aniseed. On the palate it is soft and round with a structured finish. It should keep up for 4 years.

ANALYSIS:

Alcohol:	12.75 vol %
Residual Sugar:	2g/l
Total Acid:	4.85g/l
pH:	3.34