El Escocés Volante, Manga del Brujo Blanco 2024

ELV0012024

El Escocés Volante

— Calatayud, Spain

2023 Vintage

James Suckling
External 2024

Delicious white produced from Garnacha Blanca and old vine Macabeo grown at altitude (650-1,000 metres) and aged sur lie to give complexity and texture.

Production

A blend of Macabeo and Garnacha Blanca - the Macabeo grapes are sourced from the Cerro Merino vineyard at 920 metres altitude, planted in 1969 on glacial soil; the Garnacha Blanca grapes grow in gravel soils at 750 metres.

Both varieties are hand-picked into 20kg cases and stored overnight in a cool room before processing. Norrel and his team follow a 'Burgundian' method in the cellar - both varietals are mixed together and loaded whole bunch into the press. They use a long, slow press cycle with no sulphur and enzymes.

The must is cold-settled overnight and then racked to 500 litre barrels (almost zero toast). Spontaneous fermentation takes place for around 2 weeks until dry, then the wine remains on lees for a further month before being racked back into the same barrels. The wine is bottled in Spring of the following year.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Grape Varieties:
Garnacha Blanca 50% Macabeo 50%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8428773000904

Tasting note

Intense aromas of ripe stone fruit, candied citrus peel and wild mountain flowers. Notes of white peach and apricot on the palate with touches of white spice, the seamlessly integrated oak giving texture, and leading into a long, mineral and saline finish.

Food Match