



MAS DELA CREU

entre2

PARELLADA - MACABEU

Terroir wines



DESCRIPTION

One of the few wines crafted primarily from Parellada, a native variety that reveals its full potential in the high-altitude vineyards of Conca de Barberà. Delicate yet characterful, this unaged white wine reflects the freshness and finesse of the terroir.

Fermented spontaneously in stainless steel and aged for 6 months on fine lees without stirring. Subtle aromas of apple, apricot, and white flowers. Light and fresh on the palate, with fine acidity and a clean mineral finish.

TASTING NOTES



White flowers



Lime



Pear

TECHNICAL INFORMATION

Winery: Celler Mas de la Creu

Winemaker: Martí Magrinyà

Organic certification: CCPAE

Type of wine: White wine

Soils: Limestone and sandy

Altitude: 475m

Slope: Average of 3%

Age of vines: 32 years

Alc/Vol: 12.5%

Total acidity: 4.9 g/l

Volatile acidity: 0.35 g/l

Residual sugar: 0.26 g/l

Total SO₂: 137 mg/l

Fermentation temp.: 16°C

Aging: 6 months in stainless steel on its lees

FULL RANGE



AWARDS AND PRIZES

VINARI Awards 2021

Gold White Wine (Vintage 2020)

Sigillum 2024

Bronze White Wine (Vintage 2023)

