



TRAMONTANE CÔTES CATALANES MACABEU 2020

£14.50

Buy 6 for £11.36 each and save 7%

Buy 12 for £10.63 each and save 13%

SKU: FRTCAB

Categories: [Vibrant & Fruity](#), [White](#), [France](#), [Dry](#), [£10 - £19.99](#), [Mas Cristine & Tramontane](#), [Vegan](#), [House Wines](#)

Tramontane's winery has the most amazing position; up on the rocky cliffs above the historic Catalan port, 15 miles from the Spanish border and over looking the blue expanse of the Mediterranean. The old vines that surround the cellar are kept cool at night by the powerful tramontane winds (which the winery is named after) but get the full reflective force of the sun during the summer days.

Andy Cook, a gifted winemaker who has worked in New Zealand and France works at the winery with his partner (and in demand consultant) Phillippe Gard. Their mutual aim is to create top quality wines from the Roussillon that reflect the terroir and great old vines that they are lucky to work with.

Grape Varieties: 100% Macabeu.

Tasting Note: A light, crisp style. Early picking ensures crisp acidity and citrus notes, whilst the warm climate gives some weight in the mid-palate.

Sugar Level: 1.0g/l

Closure: Diam

[Download Product Info](#)

