TINDAL
WINE MERCHANTS

Macabeo, Parcelas

Madrid, Spain

Product code	YE02ZZWC
Grapes	Macabeu
Country	SPAIN
ABV%	12
Case Size	6
Closure Style	Screw Cap
Producer	Casa Carmela
Vintage	2023

Vegan Vegetarian

Producer

Oludeo is a wine making project, owned by the Tindal family and made under the guidance of winemaker Simon Tyrrell, focussing on two high altitude regions in Spain. The first wines were made in Yecla, in the valley that lies north west of Alicante in eastern Spain where the climate and mixture of soils provide excellent conditions for growing Monastrell based wines. Altitudes from 535-800 metres above sea level contribute to significant diurnal variation, helping greatly with berry development and acid retention. The second part of the project concentrates on the mountainous Sierra de Gredos, to the west of Madrid. Here, the friable granite soils and altitude help produce Grenache based reds that have both elegance and freshness. In both areas, the grapes are hand harvested, partially crushed and de-stemmed and fermented at cool temperatures. Ageing takes place in 500 and 600 litre French oak demi-muids.

Tasting Notes

A charming young wine bursting with exuberant ripe tropical fruits and a rounded finish.

Viticulture

The appellation of Origen Yecla is the only one in Spain that covers one single municipality. Located in southeastern Spain, about one and a quarter hours northwest of Alicante, it extends over 6,500 hectares of vineyards with two very different areas, Campo Arriba or the highlands to the north of Yecla, with an altitude of 700-850 meters and mostly limestone and poor stony soils. Campo Abajo or the lowlands covers the southern areas of the appellation, with an altitude ranging 400-500 meters and a more clayey composition of soils down here. There is a continental climate with long, cold winters and equally long hot summers. The rainfall is low, with an average of 250 mm per year, in a region with the highest average annual hours of sun in Spain, about 3, 400,

recorded annually. The grapes for this wine are grown at an altitude of 500 metres on a sandy limestone soil. The vines are trained on trellises and the average age of the plants is 15+ years and the density of plantation is 2777 vines per hectare. The farming is organic and picking is done by hand.

Winemaking

Protectively handled in stainless steel.

Awards

Subtle flavours are the hallmarks of this category