

# Manda Huevos

PARCELA CARRAMAINAS

2018

93 + points

*Robert Parker*  
WINE ADVOCATE

"This is 95% old-vine Macabeo with only 5% Garnacha Blanca, with good ripeness and bright acidity. It fermented after a slow pressing and one night of settling in 500- and 900-liter oak barrels, where it was kept with the full lees for two months. It was then racked into Flextank (plastic) eggs with fine lees and then matured for another 12 months. It has a Burgundian profile, going back to the style of the 2014, in a leesy and smoky style, still very young and undeveloped. There's also something that reminded me of old-style white Rioja. The palate is vibrant and has pungent citrus acidity. It feels like a white to lay down, as it should develop nicely in the bottle.- Luis Gutiérrez"



KYSELA PERE et FILS, LTD.

