

Macabeo
TOP RANGE VARIETAL



SOIL:

Central inland area with the unique Mediterranean Climate, combining dry summers with cold winters and dry wind. The vineyard is located at 722 meters above sea level (chalky, shallow soils).

WINEMAKING:

This wine is made in the vineyard; grapes must be harvested at the exact time. Once the bunches are received at the winery, their fresh, ripe grapes are pressed in order to remove the stems. Part of the fermentation of this wine is made in oak barrels. Alcoholic fermentation will transform sugar into alcohol, after which temperature is controlled at 18°C to retain the aromatic characteristics. The wine is cleared and filtered afterwards to keep it clean and shiny. Finally, it is bottled with a high quality cork to ensure its adequate preservation.

TASTING NOTES:

This 100% Macabeo varietal wine is produced with the best grape selection in order to achieve the highest quality.

- **SIGHT:** Straw and gold colors with green hues.
- **AROMA:** Subtle green apple and white flowers. Minerals and fresh lime on the nose.
- **TASTE:** Fresh, savoury and well balanced, full of fruit flavors on the palate. Pleasant finish with a bitter hint

CONSUMPTION ADVICE:

It matches perfectly with fish, seafood, pasta, pizza, poultry or soft cheese.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

12.5%

100% Macabeo
D.O. LA MANCHA

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