

MACABEO

Varietal Wines
MIDDLE RANGE



BODEGAS VERDÚÑEZ

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:

During the growing season, the grapes develop elegant aromas and flavours until ripe, when they are picked up from the vine. Once in the winery, grapes are pressed to obtain the must, which is poured into soaking tanks. Then, the alcoholic fermentation begins. Once finished, the wine is filtered and bottled.

TASTING NOTES:

This is a 100% Macabeo wine.

- **SIGHT:** Yellowish colour with golden and shiny shades.
- **AROMA:** Intense, ripe tropical fruit aromas on the nose. Pineapple, green apple and mango
- **TASTE:** Fresh and fruity wine full of citrus flavours, grapefruit and spices, with moderate acidity and a smooth taste.

CONSUMPTION ADVICE:

It matches perfectly with fish, seafood, fresh cheese.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

12%

100% Macabeo

D.O. LA MANCHA

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