



## METHOD OF PRODUCTION

- ✓ White wine 100% Macabeo (Viura).
- ✓ 100% Organic
- ✓ From carefully-selected Macabeo grapes from our plot, BANCAL DE APARICIO in the "Valle del Aceniche", Organic viticulture, from 33 year old, dry-farmed, bush vines, from cool 850m high altitude vineyards that favour slow ripening and a high natural acidity, 3.000 hours per annum of sunlight and a rainfall of 620mm per annum
- ✓ Harvest: at night in early September
- ✓ Method of production: traditional. Contact with skins 4 hours. Fermentation at low temperatures of 15° using 'first press wine', 'mosto flor' for over 30 days followed by 4-6 months on fine lees with regular bottonnage
- ✓ Bottled in December

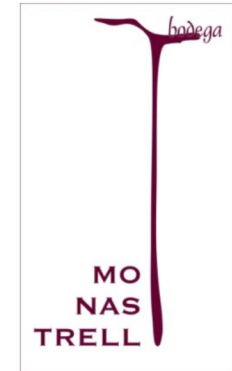
## FOOD MATCH

Aperative, Shell fish, grilled salmon, seared scallops, chicken salads, pastas, stews, cured cheeses and hams.

Recommended consumption: in 1-3 years conserved in a stable atmosphere.

## TASTING NOTE.

- ✓ Sight: Brilliant, clean, almost transparent yellow colour with light green reflections reflecting its youth
- ✓ Nose: High aromatic intensity of great complexity. Frutal aromas of green apple, tropical fruits (mango, Litchi..etc.), citric aromas of grapefruit, lime and floral touches (white flowers)
- ✓ Taste: Fresh, clean with good acidity, refreshing. Flavours of green apple, citrus fruits, grapefruit, pineapple, tropical fruits as with the nose; complex palate, balanced and harmonious, great finesse and persistent with refreshing finish.



AGRICULTURA ECOLÓGICA



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