

### Origin and type

Reference MA311BB051XB2  
 Denominacion D.O. Manchuela  
 Type Dry White Wine  
 Area of Production La Manchuela  
 Grape % 100% Macabeo

**Gold Millesime Bio 2017, Gold Mundus Vini 2017, Gold Berliner Wine Trophy 2016**



### Vineyard & Elaboration

Surface  
 Soil Calcareous Clay  
 Rainfall 300-400mm  
 Vine medium age 50 Years  
 Plantation density 1500 Vines/HA  
 Yields 5000 Kg/HA  
 Type of plantation Vase  
 Harvest Manual, once per year  
 Yeast Indigenous  
 Fermentation tanks Concrete and steel  
 Fermentation Temp 18-20°C  
 Fermentation length 10 days  
 Filtration & Clarification Both  
 Oak ageing Over its own lees, no oak  
 Type of Oak No  
 Bottle ageing  
 Bottles Produced 16000  
 Consumption Immediate  
 Drinking temperature 10 - 12°C



### Analysis

Alcohol 12,5  
 Total acidity 6  
 Total Sulfur 102  
 Residual sugar 2,75

### Packaging

Cork mat., size	Microgranulat 38*24 mm	Bottle Size & Vol.	310 mm 0,75 cl
Capsule mat., color	Complex Black/Yellow	Label details	Name, DO, grape variety
Bottles per case	6	Back label details	Name, variety, DO, legal text, brief introduction
Case weight	9,5 kg	Bottling date printed	No
EAN Code	8423110750986		
Cases per pallet	105 (EUR) 140 (VMF)		
Bottles per pallet	630 (EUR) 840 (VMF)		

### Tasting notes

Sight Strawy yellow.  
 Nose Fresh pineapple aromas, some notes of pear.  
 Mouth On the palate it is silky, with melon flavours with citric notes and a mineral overtone  
 Aftertaste Potent and elegant, a great choice to be served with fish and seafood

