



AUTÉNTICO DE COVIÑAS MACABEO

DOP UTIEL REQUENA

GRAPE VARIETY
100% MACABEO

WINEMAKING

WHEN WE BEGIN THE GRAPE HARVEST AT THE END OF AUGUST, WE IDENTIFY THE BEST PLOTS OF ORGANIC MACABEO TO MAKE THIS YOUNG, FRESH, TYPICALLY MEDITERRANEAN WHITE WINE. AFTER A SHORT MACERATION, THE MUST IS TRANSFERRED TO FERMENT IN STAINLESS STEEL TANKS AND THEN UNDERGOES CROSS-FLOW FILTRATION BEFORE BOTTLING.

TASTING NOTES

COLOUR: Pale straw in colour, with subtle hints of green.
NOSE: Notes of apple and white pears, with a tropical touch and a hint of honey at the end.
TASTE: Light, fresh, balanced, full of tropical fruit and with just a touch of viscosity that adds body and a longer finish.

FOOD MATCH

IDEAL TO ENJOY AS AN APERITIF OR WITH LIGHT MEALS, SALADS, SOUPS AND RICE DISHES, LEMON CHICKEN, FISH, SEAFOOD, PASTA IN SEAFOOD SAUCE OR FRESH PASTA IN A CREAMY SAUCE. SERVE AT BETWEEN 6 °C AND 8 °C.

VINTAGE
2018

ABV
11,5%

AVAILABLE FORMAT
750 ML