



## **BLANCA&QUITO 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 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**