

# AULA MACABEO S.BLANC

**JR**  
utiel-requena  
DENOMINACIÓN DE ORIGEN

Grupo  
**COVINAS**

## WINEMAKING

When at the end of August we began to harvest, we make a selection of our best plots of Macabeo and Sauvignon Blanc with which we make this young and fresh white, with a typically mediterranean carácter. After a short maceration, the must is fermented at a controlled temperature.

## TASTING NOTES

COLOUR	Pale yellow, with subtle hints of green.
AROMAS	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



Pasta



Fish



Seafood



6°-8°C

## GRAPE VARIETIES

MACABEO 50%  
SAUVIGNON BLANC 50%

## QUALITY SEALS



## ABV

12%

## AVAILABLE FORMATS

750 ML; BIB 3L, 5L, 10L.

