

ENTERIZO

MACABEO

JR
utiel-requena
DENOMINACIÓN DE ORIGEN

Grupo
COVINAS

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 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



Salads



Paella & rice dishes



Seafood



6°-8°C

GRAPE VARIETIES

MACABEO 100%

QUALITY SEALS



ABV

12%

AVAILABLE FORMATS

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