Ananto Macabeo, DO Utiel-Requena [Organic] 2024

ESN1062024

Bodega Sierra Norte

— Utiel Requena, Spain

A quietly delicious Macabeo from Manuel Olmo's meticulous vineyards in Utiel-Requena - with more character and susbstance than many Macabeo wines at this level

Production

Vineyards are located in the north-west corner of Utiel Requena, 900 metres above sea level. Wines are made from organically grown grapes in vineyards cultivated using natural fertilisers, cover crops, biological control of pests and not using any chemical products that may damage the health of the environment.Grapes are cooled and undergo cold maceration for 12-24 hours and fermentation takes place in temperature controlled stainless steel tanks for 15 days.

Tasting note

Subtle floral and lemon citrus aromas, with crisp apple and hints of white spice on the palate. This is an appealing white - well-balanced with zesty acidity and a lovely fresh finish.

Food Match

Ideal to accompany pasta, fish and white meats.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Appellation:
DO Utiel-Requena

Winemaker:
Manuel Olmo

Grape Varieties:
Macabeo 100%

Suitable for:
Vegan

Bottle Barcode:
8436017632057