

CASTAÑO

Organic Macabeo 2018



Pale yellow colour with steel shines. Intense fruit aromas combining apricot, pear and citrus fruits with white floral notes. On the palate, it is ample, fresh with a rich flavour. Balanced and persistent. Excellent acidity

Type	young white Certified Varietal
Varieties	100% Organic Macabeo
Ageing	no
Height & orientation	500 m / North - South
Type of soil	sandy limestone
Average age of vines	17 years old
Planting density	2777 vines / ha
Kind of pruning	short. Planted in trellises
Yield	5-6000 kg / ha
Harvest	first week of September 2018
Fermentation & maceration	fermentation for 15 -16 days
Fermenting temperature	15°C
Malolactic fermentation	no
Stabilization	cool stabilizing
Suitable for vegans	yes

Alcohol 12%

Ph 3.3

Residual Sugar 2.5 gr/l

Total Acidity in Tartaric 6.2 gr/l

Total SO2 92 mg/l

Tasting Tips:

Serve properly chilled (8 -10 °C)

Pair with shellfish, seafood, vegetables, salad and uncured cheeses.

