

estecillo

white

VARIETY: 100% Macabeo.

PROCESS: Our macabeo vineyards are between 30 and 40 years old. Grapes are harvested and selected by hand during the first week of October. After a cold soak during 15 hours we do the crush. Fermentation in stainless steel tanks at a controlled temperature of 14 °C.

TASTING NOTES: It is attractive straw-colored yellow.

It is very bright and it has a fruity bouquet on a very clean background.

In the mouth it feels well-balanced and fresh and with a very good structure.

It has a good intense fruity aftertaste.

ALCOHOLIC LEVEL: 14 % Vol.

SERVING: Between 7 °C and 9 °C.

GASTRONOMY: Seafood, fish, rice, white meats, starters, etc.

PRESENTATION

BOTTLE: Bordelesa evolution 75 cl.

BARCODE: 8437000863038.

TYPE OF CLOSURE: Yellow synthetic cork.

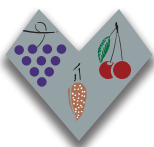
PACKAGING: Case of 6 and 12 units.



S.A.T. Limitada 2563 NIÑO JESÚS

C/ Las Tablas, s/n. • 50313 ANIÑÓN (Zaragoza)

administracion@satninojesus.com



Teléfono 976 899 150 • Fax 976 896 160

www.satninojesus.com