

Product code: 4692

Entero, Old Vine Macabeo, DO Manchuela, Spain, 2021



Producer Profile

Our winemaking team often work with local co-operatives to identify particular vineyards and wines of great character. Entero is just one of these projects where we have worked together with a co-operative in Manchuela and identified a source of superb old vine Macabeo, grown organically.

Viticulture

The Macabeo fruit comes from 10 to 30 year old vineyards sited on calcareous clay soils in the DO Manchuela. The climate here is Mediterranean in nature with dry summers and mild, wet winters.

Winemaking

After the harvest is in, the grapes are crushed and the juice fermented in stainless steel at a controlled temperature of up to 20°C. To ensure plenty of varietal notes, the wine undergoes lees contact and battonage for 15 days.

Tasting Note

This organically produced Macabeo has fragrant floral and tropical fruit aromas, well balanced acidity and characteristic varietal flavours which echo the aromas. This is a clean and crisp easy drinking wine.

Food Matching

Fish, soft cheese. Greek salads.

Technical Details

Varieties:

Macabeo 100%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing