



Entero, Old Vine Macabeo, DO Manchuela, Spain, 2022

Producer Profile

Curiosity often leads us in unexpected directions, particularly in the lesser trodden region of Manchuela.

Here, with the Entero project, we've worked with a local co-operative in the village of Villamalea, to create an awesome un-filtered old vine Macabeo. At over 700m above sea level, diurnal temperature variation is marked and results in grapes with vibrant freshness and vivid flavour, whilst the continental climate brings cold winters, hot summers, and uniquely expressive fruit which we've harnessed in all its unfiltered glory!

Viticulture

Marked diurnal temperature variation due to the altitude (700m above sea level) produces pristine and healthy grapes, with a high concentration of fruit flavours and marked freshness. Organic cultivation is easy in this privileged region, where night-time breezes moderate the temperature and where rainfall is rare between May and September, almost eliminating the risk of disease.

Winemaking

Healthy grapes come into the winery and are fermented in tank with minimal manipulation, before being bottled without filtration, harnessing an unparalleled connection to their provenance.

Tasting Note

An organically produced Macabeo with character! Lifted, orange blossom and tropical fruit aromas offer an immediate abundance of personality, followed by ripe citrus acidity and textural quality to the palate. A joyful, clean, crisp and easy drinking white.

Food Matching

It's getting near lunchtime so I'm thinking frittata or homemade tortilla, or maybe a tarte flambée? but equally good with grilled vegetables, fish or feta or goats salad.



Product code: 5052

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

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