



Entero, Spain

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

Here, with the Entero project, we've worked with one of our favourite producers, 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.

HIGHLIGHTS

- Exceptional value, characterful Macabeo from the lesser-known high-altitude region of Manchuela.
- Organically certified and unfiltered in order to harness the authentic character of the Macabeo.
- A fortuitous project between our own winemakers and one of our favourite Manchuela producers, which has resulted in this rather special wine!

Entero Their Wines >

Item	Vintage		Pack size (cl)
5052	2023	Entero, Old Vine Macabeo, DO Manchuela, Spain	6 x 75

Orders: orders@alliancewine.com