



Varieties: 95% Macabeo 5% Verdejo

Area: Aragon

Vintage : 2009

Fermentation: control temperature

Prior to fermentation the grapes are left macerating at 8 to 10° C. for 4 or 5 days, to start to extract all the color and aromas of the grapes. During fermentation the temperature is controlled so it does not exceed 28° C.

Tasting: Pale-green iridescence color. Sharp aroma lightly citric, white flower memory

Ideal wine for dishes of white fish, Seafood, blue Fish, Fished oven, Smoked, Foie-gras, Soups, Creams