

Parajes del Valle

MACABEO



D.O. MANCHUELA



100% Macabeo.
12% alc/vol.



Fermentation in stainless steel deposits,
finishing in concrete deposits.



Vineyards 25-40 years old, dry farmed and
in gobelet. Density 1.275 plants/hectare.



850m high. Extreme Continental climate,
with big diurnal range, (over 20°C). Clay and
calcareous soils.

TASTING NOTES



Yellow stray colour with green rim.



Citrus notes, flowers and wild aromatic herbs.



On the palate it is pure with hints of citrus,
rosemary, thyme and wild flowers, balanced
acidity and long finish.

PAIRING

Best combined with pasta vongole or a seafood salad.

CERTIFICATIONS



REF	EAN	PACK	WEIGHT	SIZE	PALLET	HEIGHT
PT-2001	8423110752645	6 X 75CL	8Kg	246 x 165 x 296	105 boxes (630 Bottles)	1,75 m