

# Parajes del Valle

## MACABEO MACERATION



100% Macabeo.  
12% alc/vol.



Fermented with the skins for 15 days, the temperature between 18 and 22°C. Light press and left on its lees for several months.



30 year old parcels, dry farmed, in gobelet. Selected bunches with smaller fruit, in order to bring out the nuances. Density 1275 plants / hectare.



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



## TASTING NOTES



Soft orange colour.



Hints of citrus and wild flowers.



On the palate there are notes of orange, lime, with a mineral touch, balanced tannins and acidity and long finish.

## PAIRING

Perfect to accompany grilled seabass or smoked fish.

## CERTIFICATIONS



REF	EAN	PACK	WEIGHT	SIZE	PALLET	HEIGHT
PT-2001	8423110752652	6 X 75CL	8Kg	246 x 165 x 296	105 boxes (630 Bottles)	1,75 m