

# Macabeo Tópico 2016



## Making:

We select our best macabeo grapes of our own oldest vineyard to make our smooth, long and aromatic white wine.

Our oenologist has made this fabulous white wine with unique macabeo grapes. We pick up the macabeo grapes during the night to keep them in between 8-10°C and take of them the best juice to make our taste white wine. The maceration is done at 10°C for 36 hours to extract all its aromas and doesn't let the oxidation of the juice of grape. After, we make a light pressing to take the final juice's grape than after it will do the fermentation in stain steel vats with automatic controlled at 16°C during 24 days, finally the wine is filter and cold stabilized before bottling. Simply, We make this special wine with all our love and knowledge to enjoy an excellent and traditional wine from Spain.

## Matching:

Tasting between 5-8°C. Our Macabeo White Tópico wine is perfect to enjoy with fish foods, rice, pasta, white meats, to mention a few meals. You can taste this great wine with a good smooth Manchego Cheese from Castilla La Mancha (Spain) but we love enjoying this wine with our typical paella from Spain with sea food or white meat as chicken, simply enjoying our Macabeo wine with your favorite meal because it will be great.

## Tasting Notes:

**Colour:** transparent pale yellow with greenish tones that highlights its youth and freshness.

**Aroma:** Smooth, long, clear and fresh aromas reminding of pineapples, bananas and apples.

**Taste:** Well-balanced, perfect acidity with a smooth, long and fresh tasting where the aftertaste is pleasant and long.

## Awards:

Certificate of quality at Berliner Wein Trophy in 2016

3<sup>o</sup> Position at DO Mancha Award in 2016

3<sup>o</sup> Position at DO Mancha Award in 2013.

Silver Medal at Concours Mondial de Bruxelles in 2012

Gold Medal at Concours Mondial de Bruxelles in 2010