

UNUS



Old Vine Macabeo

REGION

DO Calatayud, Spain

GRAPE VARIETY

100% Old Vine Macabeo

VINIFICATION

The grapes are carefully selected and hand picked from 35+ year old vines. Cold maceration takes place with the skins intact, followed by controlled temperature fermentation (59°- 61° F) in stainless steel tanks. The results are an aromatic, crisp, fresh white wine.

FLAVOR PROFILE

A pleasing yellow color with green hues. Strong, fresh fruit nose. On the palate this wine is well balanced and fruity, in harmony with the nose.

SERVING SUGGESTIONS

Ideal with fish, pasta and cheese. Refreshing with a fruit salad.

THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

216 | 321 | 4162

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