

AZUA White Macabeo

**BODEGAS
VITIVINOS**



Name:	Azua White
Vintage:	2016
Kind of Wine:	Young white
Grape varieties:	100% Macabeo
Appellation:	D.O. Manchuela
Origin:	Villamalea Vineyard

ELABORATION:

Harvest:	Manual
Macabeo:	Mid.-September
Fermentation:	Maceration, crushing and fermentation of the must under controlled temperature of 16°C for 10 days.
Bottle:	750 ml

TECHNICAL DATA:

Alcohol Vol:	12,00 % Vol
Reducing Sugars:	1,20 gr/l
Total Acidity:	4,50 gr/l
pH:	3,28

TASTING:

Vista: Nice pale yellow colour with green tones.

Nose: it displays fresh and fruity aromas .

Palate: Equilibrate wine with long aftertaste and lively smooth finish

GASTRONOMY:

Recommended to be served with seafood and paella.
Served between 8°C and 12°C.



VITIVINOS

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