

Torremaciel Blanco



Description

A very fresh wine that offers a large amount of citric and fresh fruit aromas. A great choice both for meals and appetisers.

Tasting

Visual Phase: Bright yellow.

Nose Phase: Powerful, ripe fruit, sweet spices, creamy oak, fragrant herbs.

Taste Phase: Hints of smoke, tasty, fresh, good acidity.

Pairing:

White meat, emmental, chicken stews, fish, seafood.

Composition:

Varieties:

Macabeo: 70%

Malvasía: 30%

Percentage alcohol: 12.6°

Total acidity: 6.6 gr/l

Volatile acidity: 0.29 gr/l

PH: 3.26

Production:

Macerated for 8 hours in a press, once this is complete this white wine is fermented in new American oak barrels.

Once fermentation is complete the wine is left on its lees for 4 months before being bottled.

Maceration: Approximately 8 hours in the press.

Fermentation time: 20 days.

Type of barrel: American oak.

Time in barrel: 4 months.

