

**WHITE MACABEO VERDEJO 2021**

*Bodegas ESPAÑA (making wines under the new "Varietales de España" classification) is a project that allows us to offer very good wines to wine lovers with an excellent value for money, given that Spain is the country with the largest vineyard area in the world. The wines have been developed in Central Spain with complete traceability from the vineyard and subject to full compliance with the highest quality systems such as IFS (International Food Standard). We present these varieties with specific blends following the*

*requirements of the market. Among the white varieties, in addition to Macabeo and Verdejo, we produce Moscatel (of small grain) and Sauvignon Blanc which is perfectly adapted to this terroir. As for red grapes, in addition to Tempranillo, Bobal and Garnacha - the main ones used - we also have others such as Tinto Velasco (similar to coarse-grained Merlot) and Syrah, of French origin but very well adapted to this part of Spain.*

**THE HARVEST**

The meteorological variability was the recurring factor throughout this very atypical vintage, and conditioned the harvest both in quantity and quality. In the fall of 2020, the vine started from an unfavorable situation due to the scarce reserve of edaphic water, which together with the scarcity of rains compromised the accumulation of reserves in the plant for the sprouting of the following year. With winter came the first adversity for the vineyard, in the first half of January a historical snowstorm associated with the storm Filomena, followed by a no less important cold wave, with temperatures of down to -16° C, caused death of buds and even of complete parts of the strains. The autochthonous varieties, with later cycles and better adapted to the climate, held out well. A new rainy season in mid-September interrupted the harvest and had adverse effects on ripening in the later areas as it favored the appearance of fungal foci that made the selection of bunches essential to maintain quality standards. Viticulture has the charm of seeing the character of the vine, the soil, the climate and the work of the viticulturist imprinted on the wines. This year has been a complicated year, the highly variable weather has required additional efforts both in the vineyard and in the winery to transmit the best of the grape through the wines.

**VINIFICATION**

Both the Macabeo and the Verdejo musts are macerated with the skins for about 2 hours. The fermentation then takes place in stainless steel and the temperature has been carefully controlled to not exceed 17°C.

**TASTING NOTES**

*Colour:* White wine of green-yellow colour.  
*Nose:* With aromas of tropical and white fruits.  
*Palate:* Balanced and intense on the palate.  
*Food pairing:* Pairs well with starters, fish, seafood, rice dishes, pasta and pizza.

**TECHNICAL DATA**

Varietals	90% Macabeo, 10% Verdejo.
Vine Age	15 Years Old.
Alcohol content (vol)	11%
Acidity total (gr/l)	5,1 g/L
pH	3.2
SO2 free (mg/l)	34 g/L
Total Sulphites (mg/L)	79
Residual sugar (gr/l)	0,84 g/L
Suggested serving temperature	8-10°C

