

## AZUA White Macabeo Medium Sweet

**BODEGAS  
VITIVINOS**



Name:	<b>Azua White</b>
Vintage:	2016
Kind of Wine:	White Medium Sweet
Grape varieties:	100% Macabeo
Appellation:	DO Manchuela
Origin:	Villamalea Vineyard

### **ELABORATION:**

Harvest:	Manual
Macabeo:	Mid.-September
Fermentation:	Maceration, crushing and fermentation of the must under controlled temperature of 18°C until be stopped by cold to reach 20 grams of sugar.
Bottle:	750 ml

### **TECHNICAL DATA:**

Alcohol Vol:	12,00 % Vol
Reducing Sugars:	20 gr/l
Total Acidity:	5,11 gr/l
pH:	3,10

### **TASTING:**

**Vista:** Its colour is a clean bright golden yellow.

**Nose:** This beautifully perfumed wine presents primary aromas, with a floral touch and offers outstanding notes of ripe fruit

**Palate:** It gives a tasty, silk bodied sweetness to the palate.

### **GASTRONOMY:**

It is an ideal partner to seafood and light meals of rice and pasta. Serve between 5 and 8 ° C.



**VITIVINOS**

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