

AZUA White Macabeo Medium Sweet

**BODEGAS
VITIVINOS**



Name:	Azua White
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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