

## Bag in Box White Macabeo

**BODEGAS  
VITIVINOS**

|                  |                              |
|------------------|------------------------------|
| Name:            | <b>Bag in Box White</b>      |
| Vintage:         | 2016                         |
| Kind of Wine:    | Young white                  |
| Grape varieties: | 100% Macabeo                 |
| Appellation:     | Wine of the land of Castilla |
| 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. |
| Box:          | 5 liters  |

### TECHNICAL DATA:

|                  |            |
|------------------|------------|
| Alcohol Vol:     | 12,00% Vol |
| Reducing Sugars: | 1,20 gr/l  |
| Total Acidity:   | 4,48 gr/l  |
| pH:              | 3,25       |

### 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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