



ALCANTA WHITE



Type of wine: White

Alcohol volume: 11%

Varieties: 50% Verdejo, 50% Macabeo

Gastronomy: Shellfish, fish, aperitif, white meats and rice dishes.

TASTING NOTE

Colour: Pale, cristal-clear yellow.

Nose: Aromatic wine with tropical fruit and white flower touches.

Palate: Fresh and clean on the palate with a persistent taste.

To serve preferably between 5°C and 8°C.

Winemaking: The grapes are directly pressed. Fermentation for 5-7 days in stainless steel tanks at a temperature of 25°C.

Vineyards: More than 20 years old. They are in areas orientated to the midday, protected from the spring frosts. Thanks to this orientation and the wise managing of the crop and the irrigation, as well as a good ventilation that protects them from the strong summer heats, healthy grapes are obtained, producing agreeable and fresh wines.

Soils: Heterogenous, deep, franco-sandy and of average fertility. They are light soils, which improves solar refraction; they are poor in nutrients and rich in active limestone, which does not allow for large yields but enables the plant to utilise the resources available easily; and they have a significant clay base and a high content of large stones which makes them permeable and fresh.

Climate: Continental Mediterranean climate, with little rain, falling mainly in autumn and the end of spring. Very cold winters, and a hot period without precipitation, spanning from flowering until the end of the ripening process.

Yield: 6500 kg by hectare - 2500 grapevines/hectare.

Grape harvest: Mechanically the first fortnight of September.