

# CALA REY BLANCO

## Vino de la Tierra



Variety: Macabeo 70% - Sauvignon Blanc 30%

Production Area: Alpera, Albacete.

Vineyards: Our vineyards are in the Southeastern part of Spain, between 700 and 800 meters above sea level, in the inland of Albacete. The weather here is mild and dry with a perfect temperature range between day and night. The vines are cultivated on the steep slopes of low fertility soil composed by reddish-brown sandy clay soil, rich in limestone and chalk, ideal for growing healthy, high quality grapes.

Vinification: The grapes are mechanically harvested by night to arrive as cold as possible to the winery, avoiding warm and high temperatures in order to protect the must against oxidation. After a soft pressing, the must is fermented at 15°C in stainless steel for 25 days to enhance the aromas and the structure. Light clarification and stabilization. Amicrobic filtration, before bottling to preserve all its organoleptic features.

Sensory Features: Clean and bright, pale yellow with hints of green. Medium intensity, with clear tropical aromas such as pineapple and mango, notes of green apple with an aniseed aftertaste. Sweet, fresh and balanced on the palate with a medium persistence.

Best served with: Ideal with fish, shellfish and appetizers. Excellent as an aperitif.

Serving Temperature: 10 – 12°C

Winemaker: Diego Lopez