



# MACABEO

**WHITE WINE. 100 % VIURA**

**VARIETY:**

Viura (Macabeo)

**ALCOHOL CONTENT:**

12,5% Vol.

**SUGAR CONTENT:**

1,9 g/l.

**TOTAL ACIDITY (in g/l):**

6,28 g/l.

**BOTTLE SIZE:**

0,75 L.

**SERVING TEMPERATURE:**

8 °C.

**VINTAGE:**

2017. First week of September.

**DEVELOPMENT:**

After a light pressing, the racking fermentation starts in stainless steel tanks at a controlled temperature of 18°C to 20°C.

**DESCRIPTION:**

Clean, fresh, transparent and sophisticated; with the very essence of the vineyards of Viura (also called Macabeo). Delicate and subtle floral aromas with notes of fresh fruits.

**TASTING NOTES:**

**COLOR:** Pale yellow.

**AROMA:** High intensity varietal character. Fruity aromas.

**TASTE:** Fresh, lively and balanced.



**PULPOLOCO**



TEMPRANILLO SANGRIA MACABEO GARNACHA

**FUN EASY SMOOTH**



### **AWARDS:**

**Gold Medal** Label Design Pulpoloco Series, San Francisco Label Design Competition 2017

**Vintage 2015**

**Gold Medal** CWSA Best Value 2016

**Vintage 2017**

**Silver Medal** London Wine Competition 2018

### **PACKAGING:**



**Bottles per pallet:** 750

**Bottles per box:** 6

**Boxes per pallet:** 125

**Boxes per layer:** 25

**Layer per pallet:** 5

**Box weight:** 6,9 kg

**Pallet weight:** 888,75 kg

**Pallet height:** 170 cm

**EAN 13:** 8411528002070

**EAN 14:** 68411528002072

**PULPOLOCO**



TEMPRANILLO SANGRIA MACABED GARNACHA

**FUN EASY SMOOTH**