

# Orce Blanco Macabeo

## Tasting note

Golden yellow colour. Fresh and fruity aromas of pear and green apple with in the background hints of mango and pineapple. In the mouth, fresh and revitalizing because of a small citrus in the aftertaste.

## Serving temperature

Recommended serving temperature between 6 – 8°C.

## Gastronomy

This wine goes well as aperitif, with salads, sushi and various fish dishes.

## Vinification

The 40-year-old vines with a small quantity of grapes per rank provide these aromatic wines. Due to the more than 25 degrees temperature difference between day and night, the maturation of the grape is extra-long. Picking takes place at the coolest moment at night. Before fermentation begins, the grapes are sealed at a low temperature and left in the grape must, then the clearing is followed by normal fermentation at a controlled temperature.

## Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive, allowing grapes to grow ecologically and disease-free. Castilla La Mancha is the largest wine area of whole Europe (450.000ha).



## Wine description

<i>Zone</i>	D.O. Castilla La Mancha
<i>Variety</i>	100% Macabeo
<i>Alcohol</i>	12%

## Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 or 12 pcs
<i>Case size</i>	33 x 24 x 16 cm
<i>Weight</i>	7,8 kg
<i>Per pallet</i>	120 cases



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