

## BODEGAS Y VIÑEDOS MONFIL - DESIGNATION OF ORIGIN "CARIÑENA"

### TECHNICAL DATA SHEET "MONFIL" WHITE WINE



**Designation of Origin:** Cariñena

**Vineyards:** Old strains that come from families that own historic vineyards. Selected grapes from the best vineyards in the area

**Grape variety:** 100% Macabeo

**Elaboration:** One of the distinctive features of the winery is the perfect coordination between the tradition that has always weighed in the family to innovation and the future.

The Macabeo grapes are used to make this slightly tart young wine. Although it is made with one type of grape, is a flavorful wine. Harvesting takes place in early September when the grapes are at their peak of ripeness. The grapes are then destemmed. One short maceration at 12 ° C temperature for 5 days before complete fermentation in stainless steel tanks at 18 ° C to achieve the optimal odor.

The wine is clarified and stabilized before being filtered and bottled.

**Aging:** In the barrels the wine aging is performed. With this aging we obtain wines "Crianza" and wines "Reserva", all accompanied by the silence and stillness of the winery.

**Tasting notes:** Color: bright greenish yellow. Aromatic intensity  
Aroma: Citrus fruits, fresh herbs and floral aromas. Notes of ripe fruit, peach and apple  
Taste: Fresh and clean. It's a nice wine.

#### **Analytical data:**

Alcoholic strength: 13,5% vol.

**Type of bottle:** Bordelesa Reserva

**Recommendations:** This wine can accompany sushi, seafood and smoked salmon. Optimal consumption temperature: 8-10 ° C. We suggest drinking when pass one year.

#### **Other information:**

12 Units per box  
60 Boxes per pallet  
720 Units per pallet