

CALATAYUD  
Denominación de Origen

NIETRO  
DE SOMMOS

*Macabeo viñas viejas*

D.O Calatayud

### 100% Macabeo from old vines



#### VIÑEDO

100% Macabeo from old vines grown in the Sierra de Pardos, near the town of Castejón de Albarba.

Traditionally cultivated bush vines at an average altitude of 900m on slopes with poor soil that have little organic content. The vines are on average 40 years old and produce 2kg of grapes per plant. These conditions and characteristics are quite rare and so the vines that we find here also have a distinctive character.



#### VINTAGE

1st week in October. The harvest is done by hand using boxes of 20kg, to protect the bunches from bruising and damage. The grapes are chilled and then hand picked on selection tables, removing the 'few' unwanted bunches.



#### WINEMAKING

Cold maceration on skins for 4 hours.

Following a gentle press the must is then left to settle after which it is fermented at 16°C in temperature controlled stainless steel tanks.



#### AGING

Aged on its lees with daily 'battonage' in new French oak barrels for three months.



#### TASTING NOTE

**Color.-** Clear and bright, pale yellow with greenish hues.

**Aroma.-** Intense fresh fruit, toasty wood aromas, from the barrel aging.

**On the palate.-** Smooth, rich and vibrant with a long elegant finish.

SERVING TEMPERATURE: 10°C.

Burgundy bottle.

6 bottle case.

