NIETRO WHITE

FROM TWO TO THREE MONTHS IN BARREL

Denomination: D.O. Calatayud

Degree: 13%

Varieties: 100% Macabeo from old vines.

Vineyard

Average age of the vineyard of 35 years. Production 2kg. by strain.

Breeding

Raised on its lees, with "batonnage" daily in new French oak barrels throughout its aging period.

TASTING NOTE

Color: Clean and bright. Pale yellow with greenish reflections.

Aroma: Intense, fruity, clean, with a marked varietal character. Spicy notes on toasted nuances, contributed by its characteristic barrel aging. It offers great balance and complexity.

Mouth: Broad and smooth in the meeting. Fatty, of balanced liveliness and structure. Very long and elegant in the aftertaste.