



Bodega Mihura

Variety: Macabeo & Sauvignon Blanc

Harvest Year: 2019

Varieties: 90% Macabeo and 10% Sauvignon Blanc

Origin: Ciudad Real, Castilla La Mancha, Spain.

723 masl / 2372 ft

Harvest: Manual at night

Alcohol: 12%

Acidity: 5,50

Ph: 3,50

Vinification: Manual harvest of bunches before de-stemming and pressing. Small pre-fermentation maceration for 8 hours, to achieve greater aromatic extraction. Static and complex settling for 48 hours at temperatures around 7°C. Fermentation for 25 days at controlled temperatures between 12°C and 16°C with selected yeasts, to favor the extraction of greater aromatic expressiveness.

Tasting Notes: Pale yellow in colour, displays steely reflections with bright details. On the nose it is delicate and clean, with fresh grape notes (herbs, freshly cut grass) with hints of banana fruits and apples. In the mouth, round and smooth, it confirms the aromatic palette, with a fresh and smooth entry, leaving a long lingering, slightly unctuous memory.

Serving Temperature: Between 6°C y 9°C

Food Pairing: Ideal to accompany seafood, sea and lagoon fish, potato omelets and soft cheeses