



Gerberas Macabeo, 2018

José Luís Chueca

A ripe, fruity and refreshing white.

UEBS9903	DO Aragon	Aragon, Spain
White	12.5%	Screwcap
100% Macabeo		

HOW IT'S MADE

100% Macabeo grown on alluvial soils in the foothills of the Moncayo mountain. After chilling the must, a short period of skin contact is followed by long slow fermentation at controlled temperatures between 71°F and 79°F (22°C and 26°C) in stainless steel tanks.

TASTING NOTES

Delicately fruity and floral nose with ripe peach and lemon. Nutty stone fruit characters are matched by a textural palate and a clean, fruity finish.

FOOD MATCH

Grilled white fish, pizza, Chicken and pasta.

AWARDS

ALLERGENS

Contains sulfites and no other allergens
