

CATAMARÁN



Designation of Origin:
UTIEL - REQUENA

Weather:
CONTINENTAL WITH
MEDITERRANEAN INFLUENCE

Soil:
FRANCO - CLAY

Altitude:
600 - 800 METERS

Age of the vineyard:
25 - 30 YEARS

Type of agriculture:
INTEGRATED AGRICULTURE

Type of wine: White

Varieties: Macabeo - Verdejo

Consumption temperature: 4 to 6 °C

Look: Clear clean, crystalline, pale green.

Smell: Intense aroma of ripe fruit, apple and peach reminiscent of Macabeo with the aroma of freshly cut forest and hay of the Verdejo and light notes of coconut, vanilla and caramel, coming from the light oak barrels.

Taste: Soft, sweet and friendly entry, nuanced with fresh tones by the acidity of a young wine in which we mark the flavors of the aromas of the nose.

After Taste: Long, keeping the wine in our mouths. Ideal to accompany fish, shellfish, molluscs, rice.

Observations: Wine from strains planted in our farms Parreño and Casa Garrido, on free land, at an altitude of 724 to 850 meters above sea level, Mediterranean climate with continental influence and extreme temperatures, allowing excellent maturation. We develop exhaustive quality controls, first in the vineyards and then in the winery, in order to bring an exclusively natural product to the bottle, from the vine to the glass.