

UCENDA, MACABEO

D.O. BULLAS



Wine made with Macabeo variety grapes, grown in the high areas of the Bullas denomination of origin, at an altitude between 400 and 1,000 metres, which favours a slow ripening, increases the synthesis and accumulation in the berries of this cultivar's typical aromatic components and maintains a high natural acidity, perfectly integrated throughout the wine, which emphasises its youthful freshness.

The production of this wine starts with a careful selection in the fields of the best bunches, with most attention paid to their sanitary integrity and ensuring that their level of ripeness is optimal in order to produce fresh and aromatic wines.

After careful harvesting, the grapes enter the winery where they are treated gently to obtain a top-quality must: cold maceration with skins to favour the extraction of the primary aromas of the berries and fermentation at a low temperature (16°C-18°C), which favours the accumulation in the wine of the primary and secondary aromas that then develop when tasting in both the nose and the tasting stages.

APPEARANCE

Straw yellow and pale, with greenish reflections that indicate youthful freshness, clean, transparent and brilliant.

BOUQUET

Aromatic wine of medium-to-high intensity, with fruity notes typical of the variety, such as green apple, citrus, hay, explosive at the start but which develop into more complex aromas after some time in the glass.

PALATE

Good mid-palate, fresh, fruity, with good acidity, yet balanced and harmonious.

Medium-bodied wine with vigour, retronasal aromas with great finesse and persistence and slightly bitter finish.

Vintage: 2017

Grape varieties: 85% Macabeo y 15% Malvasía

Alcohol: 13.5 %

Tap: Synthetic or screw tap

Weight per bottle: 1.155 gr.

High: 301 mm

Logistical data:

	12 bot. cases
Cases per pallet	60
Layers per pallet	5
Weight per case	14'3kg.
Weight per pallet	880 (Eu) / 885 (Am) kg

