

# CASTILLO DEL MAGO

D.O.P. Calatayud

White Wine

VARIETY: 100% Macabeo

DENOMINATION OF ORIGIN: CALATAYUD

VINEYARDS: Family vineyards.

ELABORATION:

Traditional method. Controlled temperature fermentation in stainless steel tanks. Cold maceration .

TASTING NOTES:

Color.- Light yellow with greenish tones.

Nose.- Intense and fruity nose with aromas of pineapple, pear, green apple and light notes of lime.

Mouth.- Balanced and rounded mouth with a pleasant and fruity finish.

SERVING TEMPERATURE: 8 to 10° C



A Great Selection of Spanish Wines