



Real Compañía Blanco

VT DE CASTILLA

VINEYARD

Location: Selected vineyards in several locations of Castille, Central Spain.

Soil: Chalky-clay.

Varieties: Mainly Macabeo.

Average age: 20 years old vines.

TASTING NOTE

Color: Pale yellow with a greenish hue.

Nose: Citric and tropical aromas, such as lemon and mango reminds, together with notes of white flowers.

Palate: An elegant palate presenting a touch of acidity.

Aftertaste: Tasty and fresh.

WINEMAKING

Fermentation: 12 days in stainless steel tanks.

Maceration: Temperature-controlled cold maceration in order to preserve the aromas.

Aging: Young wine with no barrel aging. It remains two months in the bottle prior to its launching.

FOOD HARMONIES

Grilled and fried fish and seafood.

Seafood rice (paella) and pasta (fideuà).

White meats: chicken and poultry in general.

Fresh salads.

Pizza and pasta.

It is great as an appetizer and by the glass.

SERVE AT 7-9°C