



REAL COMPAÑÍA  
DE VINOS

# Real Compañía *Blanco*

VT DE CASTILLA

## VINEYARD

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

**Soil:** Chalky-clay.

**Climate:** Continental with cold winters and hot and dry summers. Strong contrast between night and day temperatures.

**Varieties:** Mainly Macabeo.

**Average age:** 20 years old vines.

## TASTING NOTE

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**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

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**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

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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**