



### **MAS RODÓ MACABEO. Limited Edition.**

**D.O Penedés (Alts d'Ancosa)**

**Type of Wine :** White wine , aged during 3 months in French oak barrels, Battonage with its lies and 12m in a bottle.

**Fermentation:** 20 days in French oak barrel

**Varieties:** 100% Macabeo

**Grape Origin:** Own vineyards of controlled production.

**Soil:** Calcareous Sandy

**Yield by hectarea:** 5,000 Kg.

**Harvest:** Half September , manual vintage

**Cork:** 44x24

**Capsule:** 60x31 gold complex

Alcohol content: 13,5% vol.

**Tasting Notes:** Straw color with golden hues. Aroma smokey elegant and fine, fine herbs and lees. In the mouth, round, elegant, with an excellent acidity, and persistent memories of ripe fruit.

**Pairing :** Combine with all kinds of food, grilled and baked fish, rices, stewed fish, cod and white meat.

**Recommended serving temperature:** 14°C

