



MAS RODÓ MACABEU. Limited Edition.

D.O Penedés (Alts d'Ancosa)

Type of Wine : White wine, with fine lees stirring, 3 m. in barrel, 9m. in bottle.

Fermentation: 20 days in French oak barrel

Varieties: 100% Macabeu

Grape Origin: Own vineyards of controlled production.

Soil: Calcareous Sandy

Yield by hectarea: 5,000 Kg.

Harvest: Half September , manual vintage

Cork: 45x24

Capsule: 60x31 gold complex

Alcohol content: 13,5% vol.

Tasting Notes: Straw color with golden hues. Fine aroma with elegant smokey notes, fine herbs and lees. Round, elegant, oily on the palate, with an excellent touch of acidity, persistence and ripe fruit reminiscence.

Food Pairings: : All kinds of grilled fish and baked fish, casseroled fish, cod, rices, cheese and white meat.

Recommended serving temperature: 14°C

