

## PASO A PASO BLANCO

Verdejo & Macabeo Wine from La Tierra de Castilla

**Vintage:** Low rainfall and high temperatures during the last ripening phase of the grape, which in contrast to forecasts, delayed the start of the harvest thanks to the huge temperature range and led to a slow ripening which resulted in good acidity and fruit.

**Vineyard:** Finca Las Cruces in Casa de los Planos Cuenca is at an altitude of 650 to 700 metres. The vineyards were planted in 1994 and were one of the first Verdejo vineyards in the area.

**Production:** Harvest took place during the first fortnight of September. Fermentation controlled at 15 degrees with clean musts in stainless steel vats. At each stage of the production process an effort is made to maintain the freshness and acidity for which the Verdejo is known

**Analysis:** Bright lemon colour revealing floral notes and mature fruit. Easy to drink.

**Accompaniment:** Excellent with fish, shellfish, vegetables, white meat, young cheese, smoked fish.

**Last Awards:**

- Guía Peñín: 88 points Paso a Paso Blanco 2015.

