



*A través de la
ventana entreabierta,
la brisa nocturna se
volvió fría y extraña.
El hombre se
estremeció y, tras
apurar el último
trago, depositó la copa
en la repisa con un
tintinco. Sólo entonces
la vio, reflejada en el
espejo. Aquella
criatura indescriptible,
observándole fijamente,
y supo que estaba
perdido.*



la
**Qua
ran
ta
mau
la**

Sauvignon Blanc Macabeo

Short maceration of the must with skins at low temperature for four hours before pressing. For this wine, only the first portions of the bleeding must have been used from the pneumatic press. Controlled fermentation at low temperature. Maturation: after a first racking, two months of stay in a steel tank on fine lie before bottling. It has a bright straw yellow color. With an excellent combination of white flower citrus and soft toasted hints. With a wide, enveloping palate, creamy, fresh acidity and interesting evocative persistence.

DO. Utiel-Requena

Alcohol: 12.5%

Grape: Sauvignon Blanc, Macabeo.

Wine: White

Box: 6 bottles- Pallet: 117 boxes

702 bottles per Pallet

Euro Palet