

— 1898 —
RAMÓN ROQUETA



MACABEO – CHARDONNAY
80% Macabeo – 20% Chardonnay

Pale yellow colour, with floral (jasmine) aromas on a background of fresh fruit (apricot, grapefruit) provided by the Macabeo grapes mixed with mineral notes provided by the Chardonnay. In the mouth it is crisp and well-balanced, with an elegant finish in which the above aromas are repeated. Each variety is fermented separately, having been picked at just the right time on the basis of strict checks on ripening. Gentle pressing and fermentation for 15 days at a temperature of 15°C in stainless steel vats. Ageing on lees from fermentation to increase its body in the mouth. Clarified and filtered.



75cl.



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