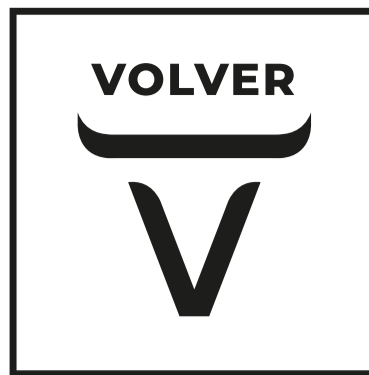




**100%
Macabeo**



**Tierra de
Castilla**



FERMENTADO EN TINAJA

MACABEO



VINEYARD

This wine is born from a selection of vineyards in the province of Cuenca, with vines around 25 years old located at an altitude of 700 meters. The continental climate, with cold winters and hot summers, creates a strong thermal contrast that allows for slow and balanced grape ripening.

The clay soils, poor in organic matter, retain water well and provide structure and volume to the wine. Harvesting takes place in early September, when the Macabeo grape reaches its optimal point of ripeness.



WINEMAKING

Volver Fermentado en Tinaja is a wine made following traditional methods. Fermentation takes place in ancient clay amphorae, where the wine ferments naturally at gentle temperatures of around 15–16°C.

After this process, it remains in the same vessel for approximately three months. The clay amphora allows for natural micro-oxygenation that respects the fruit and results in a broader, more textured palate with character, enhancing the most authentic expression of Macabeo.



TASTING NOTES

It shows a beautiful pale yellow color with greenish highlights, clear and bright.

On the nose, it displays notes of white pome fruit, floral nuances, and hints of anise. In the background, an aromatic landscape of low scrubland emerges, where chamomile, fennel, and wildflowers stand out.

On the palate, the wine is balanced and fresh, with a smooth yet broad mouthfeel, showing weight and savory depth. It maintains a wide range of aromas at this stage, complemented by a citrus touch. Clean and harmonious on the finish, where, thanks to its aging on lees in clay amphorae, it reveals great roundness and richness of nuances.

