

SIERRANORTE

bodega

ANANTO ORGANIC WHITE 2020

GRAPE VARIETIES

Macabeo 100%



VINEYARD AND TERROIR

Location: El Pozo Viejo

Altitude: 900 metres.

Climate: Extreme, influenced by Mediterranean air currents. The location is surrounded by high mountain ranges with wide diurnal temperature variation, which create a special microclimate.

Soils: In the plain with sandy limestone.

Age of the vines: 35 years.

Growing system: Bush vines.

VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown according to organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

Cold skin-contact maceration for 12 to 24 hours, then temperature-controlled fermentation in stainless steel vats for two weeks. From the harvesting of the grapes to the bottling of the wine the latest technology is applied and the greatest care given to bring out the full potential of this grape variety. The processes leading up to the bottling (fining, stabilisation and filtering) are carried out in the gentlest way possible in order to preserve all of the wine's character.

TASTING NOTES

Pale yellow, clean with green tinges. Aromatic, well-balanced and fresh. This white wine offers pleasant acidity that complements perfectly the aromas of flowers, fruit and herbs that show through in the finish.

SERVING RECOMMENDATIONS

Superb with pasta, fish, seafood, or white meat dishes.

Best served at a temperature of 8-10°C.

ALCOHOLIC DEGREE 12

AVAILABLE IN BOTTLES OF 75cl.



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