



GERBERAS

DRY WHITE

ARAGON

VARIETAL: Macabeo **VINTAGE:** 2018 **ALCOHOL:** 12.5%

WINEMAKING:

Elaboration: fermented in vertical inox tanks, controlled temperature 14 to 16 °c, after spending a small time with the fine lees.

COLOUR: light straw colour.

AROMA: elegant aromas of citric, peach and pear fruit.

PALATE: this light dry white is fresh, fruity and well balanced.

Cierzo is the name of the wind in Aragon region. It is a fresh strong and dry wind originated in the Moncayo Mountain due to the pressure difference between the Cantabrian Sea and the Mediterranean Sea. Hinders the development of certain illness, cools the temperature in summer nights and freezes in winter. The most grown white varietal in the area is macabeo. The vineyards are situated on the northern slopes of the Moncayo mountain range, in the northwest of Spain, where the cooling Cierzo creates an unique microclimate, ideal for growing our grapes.

Ideal with: seafood, pasta, pizza and rice dishes.

TASTING NOTES

[Placeholder for tasting notes]

THE REGION: ARAGON



FOOD PAIRINGS

[Placeholder for food pairings]