

## PARAJES DEL VALLE MANCHUELA MACABEO BLANCO

100% Macabeo. Pair yellow with green border. Aromas of citrus, flowers and wild herbs. Pure flavors of citrus, apple, pear, rosemary, thyme and wild flowers. Mouthwatering, fresh and floral. Balanced acidity and a long finish. Pair with ceviche, goat cheese, clam pasta, or a seafood salad. Organic.

From organic grapes grown amongst the castles and rolling hills in Manchuela, in the eastern part of Castilla La Mancha, Spain. The vineyards are from 25-40 years old at 850m. The soil in the vinetard is calcareous clay. Dry farming. Extreme continental climate, with large daytime ranges (+68°F). The grapes are harvested by hand then carefully selected at the winery. Spontaneous fermentation with wild native yeasts in concrete for 15 days. Kept in concrete until bottling.

Since the beginning of its creation, the winery has focused its efforts on preservation of the "Terraje" farming system, whereby landholders rent their vineyard to farmers who take care of the good quality of the vines and give back 7% of the production to the land owner. While nearly all of the 80-90 year-old vines in Jumilla are currently farmed in this manner, the future is less certain as many landowners are advancing changes that would increase the productivity of the vines. Parajes del Valle is committed to keeping the "Terraje" farming system preserved, ensuring the higher quality old vine fruit and higher pay for those tending the vines. The magic of these wines comes from young Winemaker Maria Jover Sanchez, who honed her craft at Vega Sicilia before she returned to her native Levante, and with Parajes del Valle produces wonderfully fresh wines.

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## Tasting Note:

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## Shelf Talker:

