

ARAEX

Grands

Spanish Fine Wines

TRES REYES

MACABEO VERDEJO 2017

VINO DE LA TIERRA DE CASTILLA

Since 1993, we have been continually searching for “Excellence Made in Spain”. Throughout this time, three winemakers have been crossing all of Spain to discover the finest terroirs and the best grape varieties to craft the “Tres Reyes” family of wines. This journey never ends and our team is constantly looking for the new magical plot of land. “Siempre Buscando” is the motto our motto and the source of our inspiration.

THE HARVEST

The harvest of year 2017 will be remembered for the extreme conditions. The year of heat and dry weather in Mancha. The year of quality and quantity. The rainfall was very low, below 300mm around the year and temperature was 2°C above the average. Specially summer was the warmest of the decade with weeks above 40°C. In terms of harvest we had 25% less than previous years and warm temperatures made harvest to come earlier in time, around August 11th, the soonest in recent history. The berry was smaller and acidity less than average, but alcohol was higher, factor that was in favor of good quality. In conclusion was a drier and warmer year, which will give more alcoholic and concentrated wines with less acidity.

VINIFICATION

Fermentation takes place at 14-16°C, which helps to maintain and intensify characteristic flavours. After fermentation, the wine is kept in contact with the fine lees to strengthen the structure of the wine by providing fatty acids and more ample and glyceric sensations in the mouth.



TASTING NOTES

Colour: Clean bright yellow straw color with a green tinge.

Nose: Aromas of freshly peeled oranges, with tree grown and tropical fruit (pear/banana).

Palate: Dense with a great mouthfeel, rich and crisp, with tree fruit flavors (pear) and a touch of orange zest.

Food Matches: This wine goes well with shellfish, seafood and smoked fish as well as salads, pasta and rice dishes.

TECHNICAL SPECIFICATION

Varietals	70% Macabeo, 30% Verdejo
Vine Age	25-30 Years Old (Verdejo), 50 Years Old (Viura)
Fermentation Temperature	14-16°C
Fermentation & Maceration Period	13 Days
Alcohol content (vol)	13% vol
Acidity total (gr/l)	5,66g/L
pH	2.95
SO2 free (mg/l)	23mg/l
Residual sugar (gr/l)	3,45g/L
Suggested temperature for serving	11-13°C
Winemaker	Pedro Huerta