

ESPAÑA

Grandes Varietales De España

Organic White 2025

Bodegas ESPAÑA (making wines under the new "Varietales de España" classification) is a project that allows us to offer very good wines to wine lovers with an excellent value for money, given that Spain is the country with the largest vineyard area in the world. The wines have been developed in Central Spain with complete traceability from the vineyard and subject to full compliance with the highest quality systems such as IFS (International Food Standard). We present these varieties with specific blends following the requirements of the market. Among the white varieties, in addition to Macabeo and Verdejo, we produce Moscatel (of small grain) and Sauvignon Blanc which is perfectly adapted to this terroir. As for red grapes, in addition to Tempranillo, Bobal and Garnacha - the main ones used - we also have others such as Tinto Velasco (similar to coarse-grained Merlot) and Syrah, of French origin but very well adapted to this part of Spain.

Vinification

The musts are macerated with the skins for about 2 hours. The fermentation then takes place in stainless steel and the temperature has been carefully controlled to not exceed 17°C.

Tasting notes

Colour: Pale yellow with green hues

Nose: Medium intense with aromas of tropical and white fruits, and a subtle floral touch

Palate: Balanced, light and fresh, with a lingering finish

Food pairing: Salads and light aperitifs, smoked salmon, paella and pasta dishes

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	50% Macabeo, 50% Sauvignon Blanc
Vine Age	15 Years Average
Vineyards	Organic Vineyards
Fermentation Temperature	17° C
Fermentation & Maceration Period	9-10 days
Alcohol content (vol)	11%
Acidity total (gr/l)	5,2 g/L
pH	3.2