

Gran Sello

I.G.P. Castilla

AR A E X
Grands
Spanish Fine Wines

White Macabeo Verdejo 2024

The Gran Sello range emerged in order to translate 28 years of passion at ARAEX Grands into wines that offer the best Tempranillo and other indigenous varieties for still wines and for Cava (Comtats de Barcelona sub-zone). The wines express well each terroir, melded with intense aromas from the fruit, yielding elegance and concentration of full, fresh and well balanced flavours. The vineyards of Gran Sello for still wines are located to the southeast of Madrid, in Toledo, and for Cava in Vila Rodona (Alt Penedès). At an altitude of over 757 meters above sea level, this part of Toledo is considered cooler than the rest of Central Spain, which allows us to produce fresh, well balanced still wines. The same applies to our Cava, the vineyards are at above average altitude in Tarragona's high ground and the resulting sparkling wines are excellent. These Cavas are made in the Comtats de Barcelona sub-zone, considered the best terroir in Spain to grow Cava. The Gran Sello family of wines have a common base: at least 70-90% of the blends are made with indigenous Spanish grape varieties.

The harvest

The 2024 vintage is the year of the return to "relative" normality after two extreme years, where we had reached record meteorological records due to high temperatures and drought. The rainfall collected during the autumn-winter and early spring has been sufficient to replenish the soil's water reserves and despite the fact that hardly any rain was collected from the beginning of April to the end of August, the vines have been able to develop their vegetative cycle in suitable conditions. The yields were above the two previous vintages, although below a normal harvest. In short, 2024 is a good vintage with fresh, aromatic wines and adequate aging potential.

Vinification

The grapes are cold macerated at low temperature and then lightly pressed to obtain the free run juice, which was then fined for over 48 hours before the alcoholic fermentation. Finally, fermentation takes place in stainless steel vats at 15°C.

Tasting notes

Colour: Pale lemon colour with brass metallic tints.

Nose: Rich and floral on the nose with summer flowers, apple skins, peaches and roasted nuts.

Palate: Ample, fresh with a rich flavour. The richness is well balanced with its fruity acidity and a long finish of baked but zingy green apples and a mineral touch.

Food pairing: Shellfish, all seafood, grilled fish, all types of vegetables, salads and a large variety of tapas.



GRAN SELLO

Technical data

Varietals	70% Macabeo, 30% Verdejo.
Vine Age	More than 10 Years on Average.
Fermentation Temperature	13-15°C
Fermentation & Maceration Period	20 Days.
Alcohol content (vol)	12,5% vol
Acidity total (gr/l)	5,4 g/L
pH	3,5
SO2 free (mg/l)	110mg/L
Residual sugar (gr/l)	6,5 g/L
Suggested serving temperature	8-10°C
Winemaker	Daniel Lorenzo.