



# MARQUÉS DE RAMOS

## BLANCO

### *Vinedos Familiares*

**Region:** Denominación de Origen Valencia

**Variety:** Macabeo

**Alcohol:** 12,5%

**Terroir.** Selection of our best Macabeo plots, located in the central and northern area of the appellation, with an average age of 30 years.

Clay-calcareous soils, with a large amount of stone and very poor, with maximum yields of less than 7.000 kg per hectare which increases competition between strains.

Manual harvest in 20 kg cases during the second half of September.

**Winemaking.** First selection in the vineyard, respecting maximum yields allowed, followed by a second selection on the table before production.

After a gentle crushing, the grape juice is vatted in stainless steel tanks where it ferments and macerates in contact with its skins for 21 days, with constant pumping over.

Malolactic fermentation in stainless steel tanks in contact with its lees.

**Ageing.** Without ageing in barrels, it gains structure due to its stay in tank for at least 6 months and its refinement in the bottle after it.

**Colour.** Lemon yellow colour, with green iridescence.

**Aroma.** Fresh varietal aromas, with citrus notes such as lemon and grapefruit.

**Taste.** It stands out for its freshness and citrus notes, which makes it really pleasant on the mouth. It has a light body, balanced acidity and a very pleasant retronasal.

**Pairing.** It pairs perfectly with all types of fish, grilled and baked. It is also ideal with rice, white meats and fresh cheeses.

