



### YOUNG WHITE WINE

#### VARIETIES

Macabeo, Moscatel

#### FERMENTATION

Brief prefermentative maceration after the pass through "Boreal" at 5° C. 15 days with selected yeast and controlled temperature of fermentation.

#### WINE TASTING

Pale yellow wine. Bright, clear with light greenish flashes. With a rich, intense, fresh, expressive and very varietal nose. Flowers and white fruits, apple and pear, citrus and mineral notes. In the mouth is fresh and sweet, good acidity, long and tasty end.

#### BASIS FOR THE PAIRING

Excellent as appetizer, with salads, fresh cheeses, fish, seafood and all kinds of rice.

#### RECOMENDATIONS

Preserve at a constant temperature and below 16°C.  
70-75% of humidity and darkness.  
Consumption: Temperature: 6°C.

#### PRESENTATION

75cl white Bordeaux bottle.  
Carton of 6 bottles.





### TECHNICAL DETAILS

|                         |   |
|-------------------------|---|
| Owner:                  | Iniesta Family.   |
| Technical Advisor:      | Rafael Orozco and Luis Jiménez.   |
| Oenology:               | Héctor Martínez.  |
| Viticulture Management: | Agustín Lázaro.   |
| Wine Name:              | Minuto 116 white.   |
| Harvest Rating:         | Excellent.  |
| Origin:                 | Vineyards in property.  |
| Region:                 | La Mancha.  |
| District:               | Fuentealbilla.  |
| Plots:                  | Viaril, Corral de las Tías and Carril de Iniesta.   |
| Soils:                  | Clayey-silt texture.  |
| Orography:              | Terraces and gentle slopes.   |
| Orientation:            | South-west.   |
| Altitude:               | 770 m of altitude.  |
| Climate:                | Mediterranean characteristics, with a significant day/night variation due to its altitude.<br>More than 3000 hours of sun per year. |
| Annual rainfall:        | <400 mm.  |
| Grape varieties:        | Macabeo, Moscatel.  |
| Stock age:              | 20 years.   |
| Pruning style:          | Cordón royat.   |
| Cultivation techniques: | Agricultural machinery adapted to the orography.  |
| Irrigation:             | Only in extreme cases and concrete phenolic states.   |
| Fermentation:           | 15 days 14°C in stainless steel tanks.  |
| Date of grape harvest:  | First fortnight of September.   |

### ANALYSIS

|                   |                          |
|-------------------|--------------------------|
| Alcohol:          | 12% vol.                 |
| Volatile acidity: | 0,33 gr/l of acetic acid |
| Total acidity:    | 6 gr/l of tartaric acid  |
| Residual sugar:   | 4,0 gr/l.                |
| PH:               | 3,20                     |