



Marques De Tezona
2016 “Blanco” Macabeo Sauvignon Blanc



Vineyards:	
Soil	Clay Limestone
Elevation:	500 - 650m
Age:	20 – 30 years
Pruning:	Single Wire
Grape Variety:	90% Macabeo, 10% Sauvignon Blanc
Alcohol:	12.5%
Winemaker:	Jorge Garcia Cuenca

Summary: Marques de Tezona is named in honour of Rodrigo Díaz de Vivar “El Cid” - the legendary Castilian nobleman, general and champion of central Spain. The wine is primarily sourced by the dry, high altitude plateaus of Castilla la Mancha and is made without the influence of oak as a versatile companion to seafood and lightly flavoured dishes.

Winemaking: The fruit is de-stemmed before a three hour maceration on skins to increase aromatic intensity. Fermentation takes place in temperature controlled stainless steel tanks at 16°C to maintain fruit expression and vibrancy. Malolactic fermentation is prevented during maturation on lees in tank before pre-bottling cold stabilisation and fining.

2016 Vintage: Following a very hot and dry vintage across Spain, late Autumn rains complicated an already delayed harvest. The rains performed a much needed task in refreshing the vines and ensuring the fruit maintained vibrancy but also increased disease pressure, reducing yields. Overall high quality fruit with excellent balance was received to the winery.

Tasting Note: Pale yellow in colour with faint green highlights. The nose is delicate and lifted with aromas of citrus and stone fruits with floral overtones. The palate is fresh and pure with lemon and tropical fruit flavours framed by soft mineral acidity before an impressively long, dry finish.