

TESORO DE BULLAS, WHITE

D.O. BULLAS

Wine produced from Macabeo grapes, grown at 800-1200 metres high which favours a slow ripening and increases the synthesis and build-up of aromatic compounds in the berries typical of this cultivar and maintains a high natural acidity, fully integrated in the wine heightening its youth and freshness.

The Winemaking process begins with a careful selection of the best bunches mainly focusing on its health integrity and the optimal ripeness level in order to obtain fresh and aromatic wines. After a thorough harvest, the grapes enter the winery where they are gently pressed to get a top quality must: a crushing and destemming process preventing the transfer of unwanted herbal aromas and flavours to the must; cold maceration with the skins to promote the extraction of primary aromas of the berries at low temperature (16-18°C) so that the primary and secondary aromas grow in the wine and can be found in the wine tasting both in the smelling and tasting phase.

APPEARANCE: Pale yellow with greenish highlights, clean and bright.

BOUQUET: Aromatic wine, medium-to-high intensity, fruity notes typical of the variety like green apple, citrus fruits, hay. Explosive aromas at first which evolve into more complex aromas after some time in the glass.

PALATE: Fruity, fresh, mouth-filling wine with good acidity but balanced and harmonious. Medium-bodied wine with great finesse and persistence of the retronasal aromas and with a slightly bitter end.

Vintage: 2024

Grape varieties: 100% Macabeo

Alcohol: 12.5 %

Tap: Synthetic

Weight per bottle: 1.130 g.

Height: 301 mm.

Logistical data:

	6 bot. cases
Cases per pallet	100-125
Layers per pallet	4-5
Weight per case	7.3 kg.
Weight per pallet	750-933 kg.
Case dimensions	36x13x19 cm
EAN CODE (Bottle)	8420369007564
DUN	18420369010196

