



BODEGAS
LAIZ-MONTIANO



ABADÍA DE UCLÉS MACABEO

CATA

Color Amarillo pajizo de ribetes verdosos limpios y glicéricos, con aromas frutales propios y acidez envuelta, dando sabores frutales intensos y permanentes.

VARIEDAD

Macabeo viñas en vaso y con una producción menor de 5000 kg/ha

TERRENO

Viñedos plantados a 700 m sobre el nivel del mar, en terrenos calizo arcillosos, cuidados bajo sistemas de cultivo sostenible.

MARIDAJE

Este vino es apropiado para el acompañamiento de caldos, quesos frescos y semicurados, marisco, pescados, carnes blancas y comidas ligeras en general.

TASTING NOTE

Pale yellow color with green reflections.

Clean, shiny with medium flavors. It enters the mouth in a light, soft, and harmonious fashion and leaves a large and pleasant final sensation.

VARIETY

Macabeo, bushes planted yield under 5000kg/ha

SOIL

Vineyards are planted 700m above sea level, clay-limestone soil. Grown by sustainable methods.

AGEING

Non-ageing young wine

FOOD MATCHES

This wine is suited as an accompaniments of soups, fresh and semi cured cheeses, seafood, fish, white meats and in general all light meals.