

Acentor Macabeo - Garnacha Blanca 2022



Isaac Fernandez Seleccion is a unique collaborative venture between two individuals – Isaac Fernandez one of Spain’s most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment helped bring Spanish wines to the forefront in the United States.

this wine is produced from high altitude / old vines of Macabeo and Garnacha blanca Garnacha.

Acentor is named for the small brown birds, similar to starlings which come to eat ripe grapes, always a sign that they are nearly ripe enough to make great wine.

Appellation	Calatayud D.O.
Grapes	60% Macabeo – 40% Garnacha Blanca
Altitude / Soil	900 - 1,100 m. Clay soils
Farming Methods	Sustainable methods
Harvest	Hand harvested and sorted prior to whole cluster pressing in pneumatic press
Production	Alcoholic fermentation in stainless steel tanks
Aging	Aged for 2 months in stainless steel tanks with fine lees prior to bottling
UPC / SCC / Pack	8437012498075 – 8437012498747 - 12

Reviews:

No reviews yet.

