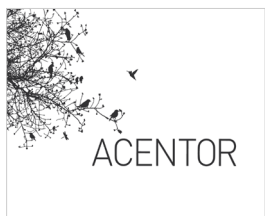


# Acentor Macabeo Garnacha Blanca 2022 (White Wine)



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.

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

## Reviews:

“The 2022 Acentor Blanca is a blend of sixty percent Macabeo and forty percent Garnacha Blanca. The wine is fermented and aged in stainless steel tanks. It offers up a bright and floral nose of lemon, green apple, white soils and a floral topnote. On the palate the wine is bright, full-bodied and nicely zesty, with a good core and quite respectable length on the finish. This strikes me as one of those white wines fermented with selected yeasts to produce specific flavors and aromatics, but I do not know this to be the case. It just seems to have that type of personality. It is not a bad wine, but if my gut instincts are correct, I suspect it could have so much more personality if fermented with native yeasts. 2023-2026.”

**87 points** **View from the Cellar;** John Gilman -Issue #103 January/February 2023.

