



DENOMINATION OF ORIGIN:

DOP Bullas

VINTAGE 2025

GRAPE VARIETIES:

100% Macabeo from vineyards over 36 years old.

Vineyards located more than 800 m above sea level in Aceniche Valley.

SOILS:

Clay-limestone soil.

CLIMATOLOGY OF THE YEAR:

Soft winter, with mild temperatures, no rain. Spring with mild temperatures, heavy rainfall. Hot and dry summer, with significant fluctuations between day and night.

HARVEST:

Harvest by hand in boxes of 15 kg and selection in the field and in cellar.

VINIFICATION:

It ferments slowly in 600 liters french Allier oak barrels in a totally natural way, with the own yeasts present in the skins of the grape. It remains on its fine lees with batonage 4 times a week until February. Later, it continues on its fines lees until bottling. Very light filtration. Bottled in July 2026.

TASTING NOTES:

Elegant and mineral in the nose: ripe pear, quince, and a delicate touch of vanilla and dried fruit from its stay in the barrel.

In the mouth the wine is fresh and light. Good acidity and silky palate.

Aftertaste with hints of pear and smoked notes that invite you to drink.

PACKAGING:

Case of 6 bottles in 75 cl.