



Carlos Plaza Macabeo Sauvignon Blanco



Region: I.G.P. Vino de la Tierra de Extremadura

Grape Composition: 50% Macabeo / 50% Sauvignon Blanc

Alcohol degree: 12,5°

Tasting note:

THE APPEARANCE: Pale gold colour with more intense golden rims. Very clean and brilliant.

THE NOSE: Aromas of pineapple, grapefruit and apple, typical of the Macabeo varietal. As well as those of Sauvignon Blanc, elegant herbal notes, asparagus, honey and mango.

THE PALATE: Dry white wine.

Soft and fresh acidity. Very elegant flavours all very well integrated, none of them standing out. It shows a nice balance between the two varietals.

Very elegant balance of fresh soft acidity and fruit.

Recommendation of food pairing:

As a solo drink or "aperitivo". Great with white fish, seafood and rice dishes as paella or creamy parmesan risottos.

Delicious with steamed mussels and clams.

With light pasta dishes like carbonara or creamy soft cheese sauces.

Very nice with not very mature or a bit sweet cheeses.

Recommended service temperature: 6°-8