

# Copas White Macabeo

## THE FACTS

**COUNTRY:** Spain

**REGION:** Castilla La Mancha

**APPELLATION:** Castilla La Mancha

**CEPAGE:** 100% Macabeo

**WINEMAKING:** Hand-harvested in September. Cold press.

Fermentation in stainless-steel tanks at controlled temperatures

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Stainless steel

## THE STORY

2 Copas wines represent diverse terroirs of Spain, Chile, and Argentina. 2 Copas is Spanish for two wine glasses, which is all you need to enjoy these aromatic & friendly wines.

## THE ADJECTIVES

**OVERALL:** Bright and crisp

**AROMAS / FLAVORS:** Stone fruit and citrus with honey undertones

**MOUTHFEEL:** Light bodied with balanced acid

## THE SELLING POINTS

Cold press fermentation in stainless-steel

**PAIRINGS:** Salads, seafood, cheese, Mexican foods

