

# FATUN WHITE

## D.O. La Mancha



### WINERY

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The vineyard is worked in a traditional viticulture, almost ecologic and with low yield per plant, around 15 HI/ha. The wine is elaborated with excellent raw material, using only the best and balanced grapes.

Lime and clay soils, poor in nutrients and formed with pebbles, which afford good drainage. Each area is harvested when each variety reach their optimum state of ripeness, vintage in a dry summer with leveled temperatures, and an especially rainy Spring.

Name:	Fatum White
Class:	White
Region:	D.O. La Mancha
Vintage:	2015
Grape Varieties:	50% Airen, 35% Macabeo, 15% Sauvignon Blanc
Case / Bottle Size:	12/750 ml.
Alcohol Volume:	13%

### TASTING NOTE

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Fatum white is composed of 50% Airen, an autochthonous variety of La Mancha blended with 15% Sauvignon Blanc and 35% Macabeo. These vines are farmed in a traditional/sustainable manner with practically no chemical input. The wine is elaborated using the best grapes, carefully chosen for balance and acidity. Cold maceration as whole grapes lasted for 12 hours to extract aromas, followed by pressing and fermentation which took place at 16°C in stainless steel tanks.

