Bodegas Coviñas

La Copa de Macabeo 2025



WHITE STILL WINE | SPAIN | UTIEL REQUENA | SUITABLE FOR VEGANS

TASTING NOTE

Crisp, refreshing Spanish white, juicy with green apples and white fruit and perfumed with herbs and an enlivening waft of grass.

VINIFICATION

A combination of hand and mechanical harvested grapes undergo a cold soak for a few hours before being fermentation at a controlled temperature between 16 and 17°C. All the fermentation takes place in stainless steel. The wine has a total acidity of 5.88g/l and an approximate residual sugar of around 4g/l.

FOOD MATCHING

Will work well with most seafood based dishes, but particularly with Calamari with a citrus sauce. It is also delicious on its own as a cheeky aperitif.

SIZE	75cl
VINTAGE	2025
ABV	11.5%
GRAPE VARIETIES	Macabeo (100%)
CLOSURE	Screw cap
SKU CODE	A1486125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Spain
REGION	Utiel Requena
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.22
TOTAL ACIDITY	5.35g/l Tartaric
RESIDUAL SUGAR	3.8g/l
SKU	A1486125