



B O D E G A S

San Alejandro

evodia



DESCRIPTION

Evodia means perfume. This wine aims to restore the tradition of white wines in inland areas where the Macabeo variety offers its best version. The landscape where Evodia is born is characterized by its altitude and slopes allowing Macabeo to ripen gradually and in a homogeneous way.



VINEYARD CHARACTERISTICS

Macabeo coming from old vines and an average yield per hectare of 4.000 kg in mountainous soils (red clay with rocks of colluvial origin).



WINEMAKING

Destemmed grapes, gently pressed and fermentation of the must at a low temperature. Ageing on its lees in stainless steel and concrete tanks for 3 months.



TASTING NOTES

Intense aromas of citrus and white flowers. Very expressive in the mouth, tasty and with a long-lasting finish.

INFORMATION

Winery
Bodegas San Alejandro

Variety
Macabeo

Alc./Vol
13,5%

Type of wine
White wine

Vintage
2018

LOGISTICS



Capacity: 75 cl.
Dimensions: 316 x 81,5 mm
Weight: 1,48 Kg.
Barcode: 8424703501411



EUROPA
Europallet (120 x 80 cm.)
Layers: 4
Boxes/pallet: 48
Units/pallet: 576
Dimensions: 120 x 80 x 135 cm
Weight: 900 Kg.



Units per box: 12
Dimensions: 34 x 25 x 31,8 cm
Weight: 18,3 Kg.
Barcode: 8424703501183