TINDAL
WINE MERCHANTS

Macabeo, Casa Carmela



Product code	YE14ZZWC
Grapes	Macabeu
Country	SPAIN
ABV%	12
Case Size	6
Closure Style	Screw Cap
Producer	Casa Carmela
Vintage	2025

Vegan Vegetarian

Tasting Notes

A charming young wine bursting with exuberant ripe tropical fruits and a rounded finish.

Viticulture

The appellation of Origen Yecla is the only one in Spain that covers one single municipality. Located in southeastern Spain, about one and a quarter hours northwest of Alicante, it extends over 6,500 hectares of vineyards with two very different areas, Campo Arriba or the highlands to the north of Yecla, with an altitude of 700-850 meters and mostly limestone and poor stony soils. Campo Abajo or the lowlands covers the southern areas of the appellation, with an altitude ranging 400-500 meters and a more clayey composition of soils down here. There is a continental climate with long, cold winters and equally long hot summers. The rainfall is low, with an average of 250 mm per year, in a region with the highest average annual hours of sun in Spain, about 3, 400, recorded annually. The farming approach is minimal intervention with an increasing amount of hectares being converted to organics. The Macabeo grapes for this wine are grown on trellises at between 400-600 metres above sea level. The soil is a sandy limestone and the density of planting is 2,777 vines per hectare. Picking is done by hand.

Winemaking

Protectively handled in stainless steel.

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