



*VINICOLA DE TOMELLOSO is located in the heart of
DO La Mancha (Spain)*

*Our wines are very popular around the world
with excellent quality-price ratio
guaranteed for several international awards*

*A different wine for every special moment!
www.vinicolatomelloso.com*

Añil Fresh

VARIETAL: 50% Macabeo & 50% Chardonnay

APELLATION: DO LA MANCHA

VINIFICATION: The grapes are harvested very early and then pressed in a pneumatic press. Cold maceration with skins and then fermentation at 14°C. Clarification of musts is carried out using the static method

TASTING NOTES: Pale colour with tenuous green reflections, very clean and brilliant, with fruity aromas and a natural pinprick sensation. The elements are very harmonious and it has silky contact in mouth

SERVING SUGGESTIONS: It is ideal to drink any kind of fish or seafood and mild cheese

SERVING TEMPERATURE: 7-8°C

RECENT AWARDS:

Silver Medal Premios CINVE Awards 2017

Silver Medal DO La Mancha Awards 2018

Silver Medal BACCHUS Awards 2018

Silver Medal Gran Selección Castilla-La Mancha 2018

Gold Medal Asia Wine Trophy 2018

15 points JANCIS ROBINSON 2018 Review

86 points Guía Peñín 2019 (4 stars)

A wine with history:

www.vinicolatomelloso.com/en/anil_history.html

NOTES:

