

Volver Espeto Blanco

VOLVER



Verdejo y
Macabeo



VdIT CASTILLA



11% ABV



GENERAL INFORMATION

Espeto Blanco is a still white wine from VdIT Castilla, made with Verdejo and Macabeo grapes grown at 660 metres altitude. The vineyards are planted on sandy soils with a high clay content, with chalk beneath and slate on the surface, contributing to freshness and definition. The vines, around 32 years old, produce very low yields of just 1–2 kg per vine, concentrating flavour and character. The terroir is marked by a Mediterranean climate, with very warm, dry summers and mild, wetter winters, ideal for preserving acidity while achieving balanced ripeness.

Available in 75cl bottles and 3x5 L Bag-in-Box formats.

TASTING NOTES

The nose shows subtle pear, citrus and green apple aromas, joined by hints of peach and nectarine. Light-bodied and vibrant, the palate is fresh and juicy, with flavours of citrus, apple and melon, supported by good acidity and a clean, bracing finish. Food pairings: ideal with fish, shellfish, ceviche, and other light seafood dishes.