Lauren Rosillo
Macabeo, 2015

ABOUT THE WINE
Lauren Rosillo isn’t just a winemaker and viticulturist; he’s one of the foremost enology researchers in Spain, published in several industry-leading technical journals. It makes him the rare person not intimidated by La Mancha’s seemingly endless Macabeo vineyards, reaching beyond the horizon. Lauren knows how to find the perfect small plot to capture the grape’s signature floral and fruit flavors, which pair beautifully with simple, classic dishes.

DID YOU KNOW?
Macabeo, also known as Viura, is one of Spain’s most widely planted grapes. It’s used to make dry, sweet and sparkling wines, as well as brandy (distilled wine).

ABOUT THE REGION
La Mancha is the largest wine region in Europe. It’s essentially high desert, so the hot daytime temperatures ripen the grapes quickly. It took modern technology—temperature-controlled, stainless-steel tanks—for La Mancha to achieve a reputation for high-quality wines, a couple of thousand years after Roman colonists first planted vines here.

AT A GLANCE
- **Variety:** Macabeo
- **Vintage:** 2015
- **Vineyard:** El Palomar
- **Oak:** Stainless steel (no oak)
- **Alcohol:** 13.3%
- **Farming:** Conventional

To learn more about this wine, visit blueapron.com/wines/106
TASTING NOTES

Lauren Rosillo Macabeo is an exceptional La Mancha white, with more overt fruit flavors and a richer, creamier body than the typical style.

1) Look at the Color

Body
Viscosity or weight
Sweetness
Amount of sugar
Low High
Tannins
Drying element
Tingling crispness
Acidity

TASTING TIP
Note the wine’s creamy texture. This was achieved by stirring the wine weekly for five months, just after fermentation, to reintegrate the yeast.

2) Swirl & Smell

Pear
Apple
Candied lemon
White flowers

3) Taste & Savor

<table>
<thead>
<tr>
<th>Tannins</th>
<th>Low</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drying element</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sweetness</th>
<th>Low</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amount of sugar</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Body</th>
<th>Low</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>Viscosity or weight</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Acidity</th>
<th>Low</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tingling crispness</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

4) PAIR AND ENJOY!

Match this wine’s symbol to a Blue Apron Meal
Uncork lush, fruity whites—such as California Chardonnay and white Rhône blends—when you want to pair like with like and revel in the richness. That’s why these opulent, often buttery wines pair so well with lobster—dunked in melted butter, of course.

More classic pairings:
Roast chicken | Butternut squash risotto | Gnocchi with sage & brown butter