

## AÑADA JOSÉ L. FERRER

OUR YOUNGEST TRADITIONAL WINE, BUT WITH CHARACTER THANKS TO SIX MONTHS OF BARREL AGING.



D.O. BINISSALEM-MALLORCA

### VARIETIES

Mantonegro, Callet, Tempranillo and Cabernet Sauvignon.

### WINE MAKING

The grape harvest begins with the Tempranillo at the end of August and ends with the collection of the Cabernet Sauvignon and the Mantonegro native varieties at the end of September.

From these varieties, refrigerated in a cold room at 2°C, a pre-fermentation maceration is carried out with the skins of about 4 days for the extraction of aromatic components and color. After this process fermentation takes place in the concrete tanks of 1931 at a temperature between 27 and 28°C.

At the end of the malolactic, the wine is transferred to the American oak barrels where it remains for 6 months until its later bottling.

### TASTING NOTES

Cherry red color and bright appearance.

Young red that stands out for its warm fruitiness and spicy and balsamic notes from the wood along with vanilla touches.

Step by mouth soft, fresh and pleasant, leaving at the end a very persistent balsamic sensations.

### SERVICE AND PAIRING

Serve between 16 and 18°C.

Perfect to accompany white and red meats and ideal to accompany the typical Mallorcan *variati*.