

BLANC DE BLANCS JOSÉ L. FERRER

OUR MOST TRADITIONAL WHITE SINCE 1947, WITH THE FRESHNESS OF THE LOCAL VARIETY MOLL



D.O. BINISALEM-MALLORCA

VARIETIES

Moll, Chardonnay, Moscatel and others.

WINE MAKING

The harvest of the varieties begins with the Chardonnay the first fortnight of August and ends with the harvesting of the native Moll the first week of September, being normally the last white variety that is harvested.

The must is extracted very gently by automatic pressing and then a static racking is carried out for 48 hours. After this process, fermentation takes place in stainless steel tanks at a controlled temperature of 14°C with yeasts selected by our winemakers. At the end of the fermentation, the wine is kept in contact with the fine lees, stirring the contents in order to increase the smoothness and creaminess of the wine.

TASTING NOTES

Yellow color with green reflections. Bright and glyceric.

Of great intensity and aromatic richness, notes of noble herbs, floral, blunt to white rose and notes of fruits such as peach or pineapple.

Balanced acidity, fresh and fruity sensations with citrus notes. Smooth mouth evolution with a pleasant and persistent finish.

SERVICE AND PAIRING

Serve between 4 and 6°C.

Perfect to accompany seafood and fish.