

CRIANZA JOSÉ L. FERRER

A SYMBOL OF MALLORCA SINCE 1931, WITH THE CHARACTERISTICS TOUCHES OF MANTONEGRO VARIETY AND 12 MONTHS IN BARREL.



D.O. BINISSALEM-MALLORCA

VARIETIES

Mantonegro, Cabernet Sauvignon, Tempranillo, Callet and Sirah

WINE MAKING

The harvest of the varieties begins with Tempranillo at the end of August and ends with the collection of Cabernet Sauvignon and Mantonegro the last week 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 concrete tanks of 1931 at a temperature between 27 and 28°C.

At the end of the malolactic fermentation, the wine is transferred to the American and French oak barrels where it remains for 12 months until it is bottled, where the aging will end up to a total of 24 months.

TASTING NOTES

Intense red with violet reflections. Persistent tear

Aromas of wild red fruits, balsamic and roasted nuances, with hints of cocoa, nuts and undergrowth.

Balanced and fresh. Evolution on the palate where fruity and balsamic notes are appreciated. Well structured, meaty and with a mouth finish where it stands out for the spicy sensations, toast and licorice memories.

SERVICE AND PAIRING

Servir entre 16 y 18°C.

Perfecto para acompañar quesos semi curados y curados, embutidos, carnes blancas y rojas.