

DUES

DUES Cabernet Sauvignon-Mantonegro

THE PERFECT UNION OF THE FOREIGN VARIETY CABERNET SAUVIGNON WITH
THE UNIQUE HINTS OF THE NATIVE MANTONEGRO



VI DE LA TERRA MALLORCA

VARIETIES

Cabernet Sauvignon and Mantonegro

WINE MAKING

The harvest of the varieties that compose this wine is carried out at the end of September by machine and during the night, so that the grapes enter the winery in optimal conditions.

From these varieties, refrigerated in a cold room at 2°C, a pre-fermentative maceration is carried out with the skins around 10 days for the extraction of aromatic components and color. After this process fermentation takes place in stainless steel tanks with temperature control at 27°C.

At the end of the malolactic, the wine is transferred to the American and French oak barrels where it remains for 10 months until it is bottled.

TASTING NOTES

Garnet red of medium intensity with violet flashes. Clean and Brilliant

Aromas of wild red fruit together with spicy aromas, roasted and certain balsamic notes.

Balanced, with a creamy body and a pleasant astringency.

SERVICE AND PAIRING

Serve between 16 and 18°C.

It is recommended to combine with rice and meat.


José L. Ferrer
Desde 1931