

# DUES

## DUES Sirah-Callet

THE PERFECT UNION OF THE FOREIGN VARIETY SIRAH WITH THE NOTES OF THE CHARACTERISTIC AND LOCAL VARIETY CALLET

VI DE LA TERRA MALLORCA

### VARIETIES

Sirah and Callet

### WINE MAKING

The harvest of the varieties that make it up begins the last week of August with the harvest of the native Callet and ends during the first half of September with the vintage of the Sirah. Both are harvested 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-fermentation maceration is carried out with the skins of about 10 days for the extraction of aromatic components and color.

After this process the fermentation is carried out in the 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

Intense violet red color. Clean and Brilliant

Complex aromas, floral, berries with touches of spices such as vanilla and cinnamon and roasted and smoked notes.

Pleasant mouth entry, with sweet tannins that contribute to maintain a good structure with a final notes of liquorice. Long and Persistent

### SERVICE AND PAIRING

Serve between 16 and 18°C.

It is recommended to combine with rice and meat.



  
*José L. Ferrer*  
Desde 1931