



FERRERET GIRÓ ROS

MONOVARIETAL AND NATIVE 100% GIRÓ ROS. FERMENTED WHITE AND AGED IN FRENCH OAK BARREL FOR 3 MONTHS.

VI DE LA TERRA MALLORCA

VARIETY

Giró Ros

WINE MAKING

The harvest of the Giró Ros, an autochthonous variety recently recovered, takes place during the second half of August manually and early in the day so that the grapes arrive in optimum conditions. It is stored in refrigerated chambers at 0°C.

Subsequently, the skin maceration is carried out in pneumatic presses for 12 hours to favor the extraction of aromatic components.

Static settling and start of alcoholic fermentation in stainless steel tanks.

Transfer of the wine to French oak and acacia barrels, keeping its aging on the lees for three months.

TASTING NOTES

Yellow color with greenish reflections. Clean and bright.

Aromas of white fruits, balsamic and almond touches appear at the beginning. Soft evolution with perfumed notes that remind of aromatic herbs and floral touches. emerging tropical notes.

The palate is fresh but intense. Creamy sensations with ripe fruit. Unctuous and meaty. Long and lingering finish.

SERVICE AND PAIRING

Serve between 7 and 8°C.

It is recommended to combine with rice, fish dishes and even white meats.

