



Pedra de Binissalem

PEDRA DE BINISSALEM BLANC

OUR ORGANIC WHITE 100% MOLL



D.O. BINISSALEM-MALLORCA

VARIETIES

Moll

WINE MAKING

The harvest of the native variety moll takes place during the first week of August in the ecological farm Sa Quarterada. Harvested by hand and during the first hours of the morning so that the grapes arrive the winery in optimal conditions.

Grapes are refrigerated in a cold room at 2°C. Continue with the maceration in pneumatic presses for about 12 hours to favor the extraction of aromatic elements.

Static settling and beginning of alcoholic fermentation at low temperature in stainless steel vats.

TASTING NOTES

Pale yellow color with greenish reflections. Clean and bright.

Fresh, Mediterranean aroma with hints of aromatic herbs. Fruity and slightly floral notes.

Soft and fresh entry, balanced acidity. Fruity and citrus sensations in mouth. Light and very nice.

SERVICE AND PAIRING

Serve between 4 - 6°C.

Ideal with light dishes, fish and seafood.

