



# Pedra de Binissalem

## PEDRA DE BINISSALEM NEGRE

OUR ECOLOGICAL RED WINE MADE FROM MANTONEGRO AND CABERNET SAUVIGNON



D.O. BINISSALEM-MALLORCA

### VARIETIES

Mantonegro and Cabernet Sauvignon

### WINE PROCESS

The harvest of the varieties that compose this wine is carried out at the end of August with the collection of both varieties of the organic farm Sa Pareteta, by hand during the first hours of the morning so that the grapes enter the winery in optimal conditions.

From these varieties, refrigerated in a cold room at 2°C before starting the destemming and crushing process. Subsequently, a pre-fermentation maceration is carried out in stainless steel tanks and a subsequent one with the yeast itself at about 22°C.

The aging takes place in new barrels of American and French oak for 6 months, after which the assembly of wood, coupage and subsequent bottling is carried out.

### TASTING NOTES

Intense red color with violet reflections. Marked and persistent tear.

Intense aroma, where balsamic notes, cedar wood, nuances reminiscent of eucalyptus interspersed with aromas of ripe fruit, roasted coffee and cocoa.

### SERVICE AND PAIRING

Serve between 16 and 18°C.

It is recommended to accompany with cured cheeses, rice and meat.

