



Pedra de Binissalem

PEDRA DE BINISSALEM ROSAT

OUR ORGANIC ROSÉ MADE FROM MANTONEGRO AND CABERNET SAUVIGNON.



D.O. BINISSALEM-MALLORCA

VARIETIES

Mantonegro and Cabernet Sauvignon

WINE MAKING

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 arrive the winery in optimal conditions.

From these varieties, refrigerated in a cold room at 2°C, the skins are macerated for 24 hours until obtaining that intense color and aromas.

Controlled fermentation at about 14°C in stainless steel tanks and subsequent bottling

TASTING NOTES

Raspberry pink color, clean and bright.

Aromas of red fruit, cherry, cherries in liquor, raspberry, notes of ripe strawberry, citrus aromas, ripe pineapple.

Fresh and balanced entry. Gentle and greedy taste evolution. Leaves a pleasant sensation of ripe fruit, currants and strawberries. Long taste persistence.

SERVICE AND PAIRING

Serve between 4 and 16°C.

Ideal with semi-cured cheeses, rice, white meats and fish.

