

RESERVA JOSÉ L. FERRER

SYMBOL OF MALLORCA SINCE 1931, IS THE MAXIMUM EXPRESSION OF MANTONEGRO AFTER 21 MONTHS IN NEW AMERICAN OAK BARRELS



D.O. BINISALEM-MALLORCA

VARIETIES

Mantonegro, Callet and Cabernet Sauvignon.

WINE MAKING

The harvest of the varieties that compose it is basically done during the second half of September, during which the native Mantonegro and Callet are harvested. From these varieties, refrigerated in a cold room at 2°C, a pre-fermentation maceration is carried out with the skins of about 4 days for the extraction of aromatic components and color.

After this process fermentation takes place in the concrete tanks of 1931 at a temperature between 27 and 28°C.

At the end of the malolactic, the wine is transferred to the American oak barrels where it remains for 21 months until it is bottled, where it will remain a minimum of 15 months before being marketed.

TASTING NOTES

Ruby cherry color, with a half-layer tile border and persistent tear. Bright and glyceric.

Aromas of ripe fruits, perfectly assembled with the notes contributed in the aging in barrels. Balsamic, spicy and roasted sensations.

Balanced. Structure marked by tannins from grapes and wood. Long and lasting in the aftertaste continues with the harmony of the aromas of aging.

SERVICE AND PAIRING

Servir entre 16 y 18°C.

Ideal para acompañar carnes rojas.