

## ROSAT JOSÉ L. FERRER

THE FIRST ROSÉ PRODUCED AT OUR WINERY WAS IN THE 50's AND IT IS AN EXAMPLE OF THE IDEAL DIVERSITY OF VARIETIES.



D.O. BINISSALEM-MALLORCA

### VARIETIES

Mantonegro, Callet, Tempranillo, Cabernet Sauvignon and Sirah.

### WINE MAKING

The grape harvest of the varieties begins with the Tempranillo at the end of August and ends with the collection of the Cabernet Sauvignon at the end of September, being normally the last ink variety that is harvested.

The must is extracted very gently by means of automatic pressing and afterwards a maceration is carried out with the skins for about 12 hours for the extraction of color. After this process the fermentation is carried out in stainless steel tanks at a controlled temperature of 15°C in stainless steel tanks.

### TASTING NOTES

Intense pink color. Clean and bright

Intense fruity aroma, with hints of fruits such as strawberry and raspberry, with citrus and floral notes.

Fresh and balanced. Gentle and unctuous taste evolution, leaving sensations of fresh fruit and touches of ripe fruit.

Lasting taste persistence

### SERVICE AND PAIRING

Serve between 4 y 6°C.

Perfect to accompany seafood, fish, pasta dishes and white meats.