

VERITAS

VERITAS BLANC

AN UNCTUOUS WHITE THANKS TO A THREE-MONTH AGING IN BARREL



D.O. BINISSALEM-MALLORCA

VARIETIES

Moll and Chardonnay

WINE MAKING

The wine making process begins with the manual harvest with boxes in the early mornings at the end of August, and beginning of September.

A skin maceration is carried out in pneumatic press for about 12 hours to favor the extraction of aromatic components. A static racking is carried out and the alcoholic fermentation begins in stainless steel tanks.

Transfer of the wine to French oak barrels, keeping aging on the lees for three months.

TASTING NOTES

Yellow color with greenish reflections. Clean and bright appearance.

Aromas of tropical fruit, banana, white fruit, together with light balsamic, spicy notes, vanilla, coconut, fruit of the barrel fermentation.

Soft and fresh entry, balanced acidity. Unctuous and intense, highlighting the creamy sensations, ripe fruit, citrus, butter notes, yeast.

SERVICE AND PAIRING

Serve between 5 and 6°C.

Ideal to combine with white meat and baked fish.


José L. Ferrer
Desde 1931