

VERITAS

VERITAS BRUT NATURE ROSAT

OUR BRUT NATURE MANUFACTURED FROM THE LOCAL VARIETY MANTONEGRO.



D.O. BINISSALEM-MALLORCA

VARIETY

Mantonegro

WINE MAKING

The harvest of the Mantonegro variety takes place at the end of September, coinciding with the end of the harvest.

After the harvest, a short process of maceration takes place for a few hours to obtain the ideal coloring and aromatic elements.

10% of the base wine comes from a selection of fine grain French oak barrels, with the remaining 90% coming from stainless steel tanks.

Made using the traditional method *champenoise*, process used for the production of large sparkling wines of the Champagne region, where CO₂ is obtained naturally with the own fermentation, achieving a smaller bubble.

After the first fermentation, the *tirage* process is carried out, where sugar and yeasts carefully selected by our winemakers are added and the second fermentation begins in the bottle for an average of 15 months, after which the removal process is carried out. move the sediments to the neck of the bottle for subsequent disgorging without the contribution of expedition liquor, thus configuring a Brut Nature from Binissalem.

TASTING NOTES

Pale pink color, bright, very thin and constant bubble.

Complex, clean, fruits of the forest, rose petals, aromatic herbs, together with the elegant aromas produced by the aging on lees.

Balanced and fresh acidity, dry, long. End with slight bitter sensations.

SERVICE AND PAIRING

Serve between 4 and 6°C.

Ideal to accompany rice dishes.


José L. Ferrer
Desde 1931