

VERITAS

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OUR SWEET WHITE, A FRUITY AND FRESH WINE 100% MUSCAT BLANC A PETITS
GRAINS



D.O. BINISSALEM-MALLORCA

VARIETY

Muscat Blanc a Petits Grains

WINE MAKING

The process of elaboration begins with the manual harvest with boxes in the early morning of one of the last days of August, when the grape enters a process of dehydrated and the concentration of sugars is superior. Subsequently, it is kept refrigerated at 0°C.

A cold skin maceration is carried out to enhance the extraction of aromas. Obtaining the grape juice at low pressure by pneumatic pressing.

Fermentation at controlled temperature at about 12° C in stainless steel tanks. Fermentation is stopped at 0° C.

TASTING NOTES

Straw yellow with green reflections, bright, persistent tear.

Floral notes, roses, geranium, orange blossom, honey aromas, along with light aromas of ripe fruit predominate.

Sweet, fresh, fruit of a balanced acidity, intense palate, leaving those fruity, mellow sensations. Long taste persistence.

SERVICE AND PAIRING

Serve between 4 and 6°C.

Ideal to accompany fresh cheeses, foies, pates and any type of sweet.


José L. Ferrer
Desde 1931