

# VERITAS

## VERITAS RESERVA

OUR MOST EMBLEMATIC RESERVA, BASED ON THE LOCAL VARIETIES MANTONEGRO AND CALLET AND WITH A TOTAL AGING OF 32 MONTHS BETWEEN BARREL AND BOTTLE



D.O. BINISSALEM-MALLORCA

### VARIETIES

Mantonegro, Callet and Cabernet Sauvignon.

### WINE MAKING

The wine making process begins with the manual harvest of our oldest vines in the early mornings and with a process of selection of the bunches at the time of harvest of the vines.

From these varieties, refrigerated in a cold room at 2°C, a fermentation and subsequent maceration of about 21 days is carried out for the extraction of aromatic components and color in the stainless steel tanks at a controlled temperature of 28°C

At the end of the malolactic, the wine is transferred to the French oak barrels, where it remains between 18 and 24 months until it is bottled, where it ends its aging until it is marketed.

### TASTING NOTES

Red cherry ruby with rim tile and middle layer. Sparkly

Aromas of ripe fruit, vanilla, lactic and spicy notes.

Balanced and structure marked by sweet and intense tannins typical of a very ripe grape.

A slight oxygenation favors and enriches its aromatic profile and tasting.

### SERVICE AND PAIRING

Serve between 16 and 18°C.

Ideal to accompany dishes of red meats, game dishes and cured cheeses.

