

VERITAS

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A PALE ROSÉ SURPRISINGLY AROMATIC MADE FROM MANTONEGRO



D.O. BINISSALEM-MALLORCA

VARIETIES

Mantonegro and others.

WINE MAKING

The vintage of the varieties is done manually during the second half of September and usually early in the morning, as this makes the temperature of the grape is lower when entering the cellar. Once collected, they are kept in cold rooms at 0°C.

After removing the scrap and a light squeezing of the grape grain, a brief film maceration is carried out for approximately one hour, with the aim of limiting the extraction of coloring matter and achieving this very pale pink color.

The subsequent fermentation is carried out in stainless steel tanks at low temperature in order to preserve the aromatic components.

TASTING NOTES

Light pink color, clean and bright.

Perfumed and persistent, with aromas of rose petals, white fruit and sensations of strawberry and citrus fruits, highlighting the orange.

Light, fresh and balanced. Long and intense aromatic persistence.

SERVICE AND PAIRING

Serve between 4 and 6°C.

Ideal to accompany light dishes or enjoy it with a snack



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