

VERITAS

VERITAS VINYES VELLES

RED WINE WITH ONE YEAR AGING PREPARED FROM THE GRAPES OF OUR OLDER VINEYARDS



D.O. BINISSALEM-MALLORCA

VARIETIES

Mantonegro, Cabernet Sauvignon, Callet and Sirah

WINE MAKING

The elaboration process begins with the manual harvesting of our oldest vines early in the mornings ensuring that the grapes enter at low temperature in the cellar, where they are kept in cold rooms at 0°C for three days.

For the fermentation of the wine, selected barrels of 500L oak and stainless steel tanks are used. After a brief rest process to eliminate coarse particles, aging begins for a year, in the same type of barrel used in the fermentation process.

TASTING NOTES

Intense red with violet reflections. Bright and glyceride.

Aromas of berries, together with smoked, spicy and blasmic notes.

Balanced, intense and structured thanks to the sweet tannins. Long and persistent. Aroma of intense mouth and something roasted. High taste persistence.

SERVICIO Y MARIDAJE

Servir entre 16 y 18°C.

Ideal para acompañar platos de carne blancas y rojas.


José L. Ferrer
Desde 1931