

DUES

DUES Chardonnay-Giró Ros

THE PERFECT UNION OF THE FOREIGN VARIETY CHARDONNAY WITH THE PECULIAR AROMAS OF THE LOCAL AND RECENTLY RECOVERED GIRÓ ROS.



VI DE LA TERRA MALLORCA

VARIETIES

Chardonnay and Giró Ros

WINE MAKING

The harvest of the varieties that compose this wine takes place at the end of August, by machine and during the night so that the grapes enter the winery in optimal conditions.

From these varieties, refrigerated in a cold room at 2°C, a film maceration is carried out to favor the extraction of aromatic components.

The fermentation is carried out in stainless steel tanks at about 13°C by selected yeasts.

TASTING NOTES

Yellow color with greenish reflections. Clean and Brilliant

Intense aroma of white fruit, tropical fruits with floral and vegetal sensations.

Entry into fresh mouth, fruit of a balanced acidity. Soft and intense in the mouth.

Taste sensations vanilla and yeast. Persistent and long.

SERVICE AND PAIRING

Serve between 4 and 6°C.

It is recommended to accompany with rice, white meats, fish and seafood.


José L. Ferrer
Desde 1931