

VERITAS

VERITAS BRUT NATURE

THE BRUT NATURE OF BINISSALEM BASED ON THE LOCAL VARIETY MOLL AND ELABORATED THROUGH THE TRADITIONAL *CHAMPENOISE* METHOD

D.O. BINISSALEM-MALLORCA

VARIETIES

Moll

WINE MAKING

The harvest of the Moll variety takes place during the first fortnight of September, ending with the collection of white varieties.

10% of the base wine comes from a selection of fine grain French oak barrels, with the remaining 90% coming from stainless steel tanks.

Made using the traditional method champenoise, process used for the production of large sparkling wines of the Champagne region, where CO₂ is obtained naturally with the own fermentation, achieving a smaller bubble.

After the first fermentation, the *tirage* process is carried out, where sugar and yeasts carefully selected by our winemakers are added and the second fermentation begins in the bottle for an average of 15 months, after which the removal process is carried out. move the sediments to the neck of the bottle for later disgorging without the contribution of expedition liquor, thus configuring a Brut Nature from Binissalem.

TASTING NOTES

Bright straw yellow color, fine and constant bubble.

Complex, aromas of white fruit, citrus, fines herbs, fennel and aniseed, typical of the native variety Moll and combined with elegant balsamic aromas produced from the long aging with yeast lees during the second fermentation process.

Dry. Fresh and smooth finish. Aromatic sensations in the mouth of ripe, intense and creamy fruit

SERVICE AND PAIRING

Serve between 4 and 6°C.

Ideal to accompany any type of appetizer, seafood such as oysters and even light desserts.




José L. Ferrer
Desde 1931