

XANET ROSÉ

2016

WINE FROM THE LAND OF MALLORCA



TASTING NOTES:

It is like a walk through a rose garden.

Grapefruit, pomegranate, peach, very delicate.

Soft and "fresh" or "refreshing", flavourful and persistent.

A rosé wine very singular.

VINEYARD: Estate of Can Xanet, a plot of land covering 2 hectares located in the North of Mallorca, on the foothills of the Tramuntana Mountain Range, with a mild 2.7% slope on lime terrain and overlooking the Bay of Pollensa.

VITICULTURE: The vine is grown according to reasonable practice to achieve quality grapes: plant cover between rows, short pruning, green pruning in order to keep optimal production, phytosanitary treatments only when absolutely necessary and using less aggressive treatments for ancillary fauna, thinning out of bunches after ripe colours appear and manual picking of the best bunches.

VINTAGE: The summer was warm, with poor rainfall during the winter and spring, includes the veraison period, and almost nothing between the end of May and mid-September. The condition of the grape was ideal.

HARVEST: The harvest of the Merlot grapes took place on 28 August. The harvest of one part of the Gorgollassa, the Mantonegro and the Syrah grapes took place on 30 August and, finally, the harvest of the Callet (from a local ecological vineyard), as well as the rest of the Gorgollassa grapes took place on 29 September. All of them were gathered in 15 kg crates.

WINE-MAKING After a day in cold storage at 8°C the grapes were taken to the wine cellar.

First they extracted 600 liter of Merlot, then to this they added 300 liter of Syrah and another 300 liter of pressed grape, between Mantonegro and Gorgollassa, having chosen the less ripe ones in order to extract a good level of acidity. The first fermentation was carried out with this must.

With the remaining Gorgollassa and Callet (200 liter of each), another fermentation was carried out at the end of September, with a pressing of the now very ripe grape.

Once both deposits were fermented at a temperature of 19°C, daily pigéage, they were mixed together and kept at a temperature of 15°C while in contact with the fine lees, and then underwent two further weekly pigéages, until clarification and bottling on 2 February 2016.

GRAPE VARIETIES: 37.5% Merlot, 21.9% Gorgollassa, 18.7% Syrah, 12.5% Callet and 9.4% Mantonegro.

PRODUCTION: 1,826 bottles.

ALCOHOLIC VOL.: 12%

PH: 3.26

TOTAL ACIDITY: 7.0

SERVING: It is best served at 8-10°C.