

*Siurell

2018

VINO DE LA TIERRA DE MALLORCA



TASTING NOTES:

Fresh and intense, Siurell evokes spring in an explosion of flowers.

It smells like bone fruit, dressing herbs and white flower scents.

Tasty and balanced, Siurell has a good presence in the mouth with a fine bitterness

90 POINTS* GUIA PEÑIN

VINEYARD: Can Xanet, a plot of two hectares located to the north of Majorca, in the foothills of the Sierra de Tramuntana, with a gentle height of 2.7% over a calcareous soil, and overlooking the Bay of Pollensa.

VITICULTURE: The vineyard is cultivated following reasonable practices to obtain quality grapes: vegetal cover between rows, short pruning, green pruning to keep the optimal production, phytosanitary treatments only when it is essential and using the least aggressive For auxiliary fauna, cluster thinning after Envero and manual harvesting with selection of clusters

VINTAGE: A year with constant rainfall during all the months except July and the middle of August. So it was a complicated year.

HARVEST: The harvest of the three varieties that make up the present wine was made between the 23rd and the 29th of August. We used 3797 Kg of Giro Ros, 4571 Kg of Muscat, and 530Kg of Prensals. Total 8.898 Kg of grape harvested in boxes of 15 Kg.

WINE-MAKING: The entrance of the white grape in the winery takes place between 23 and 29 August, which comes from two different farms.

The two predominant are the Girò Ros and Muscat and includes about 500 kg of Prensals to give a point of acidity to the wine, as this grape is vinifico quite green.

A soft press was made, of 8,898 Kg of grape just left 4,040 L of wine, which gives us a 45% utilization. You could say it's downright low, but it allowed us to get a real must-have flower.

Vinifications were made separate for each type of grape, keeping at 19 ° C during the fermentation, were spaced the Bazuqueos to two weekly, and one weekly later keeping the grape to 15th

At the beginning of December, the three deposits were gathered in one single, keeping the wine with its lees with Bazuqueos every two weeks, until its clarified and bottled at the end of March of 2019.

GRAPES VARIETIES: 47% Girò Ros, 46% Muscat , 7% Prensals

PRODUCTION: 5,412 bottles

ALCOHOLIC VOL: 13,0 %

PH: 3,32

TOTAL ACIDITY: 5,4

SERVING: Temperatura de servicio de 8 a 10°C.