

XANET ROSÉ

2018

VINO DE LA TIERRA DE MALLORCA



TASTING NOTES :

It's a walk through a flower garden.
Red fruit, ripe fruit, balsamic, very delicate
Soft and fresh, tasty and persistent.
A singular rosé

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: 4 different varieties were used, the predominant was Cabernet Sauvignon (2,664 Kg), Syrah (1036 Kg), Monastrell (864 Kg), Mantonegro (684Kg), Gorgollassa (205 Kg)

WINE-MAKING: The first two grapes were started at the beginning of September, the Syrah with which we make a bleed of our own grapes and in the case of Mantonegro, collect the greenest grape to add acidity to the whole. The other three remaining, corresponding to the Cabernet, to the Monastrell (bought to an ecological vine-grower), as well as the Gorgollassa, which is own, began to be winemaking between 28 and 29 September.

Thus, three other separate vinifications were made, each one with the flower must, obtained with a soft pressing.

Once the 5 deposits were fermented, at a temperature of 19 °, with Bazuqueos daily, initially and more separated after, they joined in one that remained, to 15 ° and in contact with the fine Lees and two Bazuqueos Weekly, until its clarification and bottling the 25 of March 2019

GRAPES VARIETIES 47% Cabernet, 22% Syrah, 15% Monastrell, 10% Mantonegro
6% Gorgollassa

PRODUCTION: 5.124 bottles.

ALCOHOLIC VOL: 12,4 %

PH: 3.25

TOTAL ACIDITY: 4,9

SERVING: Service temperature 8 to 10 ° C.