

PRENSAL 2020

This variety of white grape is native to Mallorca, and in some parts of the island it is called "Moll". It is a truly ancient variety of grape, and was once the most common on the island. It was used to blend with other varieties as it has a good crop yield. Because it produces large amounts of grape, its characteristics would be weaker, and it would give a very low level of alcohol.

We have worked on this and reduced its yield on the rootstock to be able to produce a wine that is 100% Prensals Blanc.

A monovarietal wine from one sole plot of our own vineyards. Made to Binissalem appellation of origin requirements.

PRODUCTION

Selective manual harvesting
Fermentation in stainless steel tanks at a controlled temperature.
Alcoholic strength: 14 %

TASTING NOTES

Appearance. A pale-yellow colour, with yellowy-greenish reflections, clear and bright.

Nose. In nose, it is fresh, very expressive, with notes of white stone fruit, such as apple and pear, with tropical aromas such as pineapple and peach.

Palate. Very round, with acidity integrated, and an aftertaste of ripe fruit, such as pineapple or mango.

Suggestions. It pairs perfectly with fish, rice dishes, shellfish, and white meats.

The ideal serving temperature for this wine is between 8 and 10 degrees centigrade.

