

GIRO ROS BRISAT 2020

Produced with one eye on tradition and the other on the legacy of our forefathers. This is all about making a wine using an age-old technique, the origins of which go back to the Caucasus over 6000 years ago.

Orange wines are wines that are made with all the solid parts of the grape (pomace), just like red wines, but with white grapes. Rather than pressing the grapes to then ferment the clean must, the white grape must is left to ferment together with its skin and pips. In this way, the must will ferment at the same time as it macerates with the skins, extracting all their elements, such as aromas, colour, and tannins.

We have chosen our native variety Giró Ros to carry out this production technique, as, when ripening, the grape turns a reddish colour, which provides a slightly stronger hue when the skins are macerated with the wine.

Such a feature is very unusual in white grape varieties

**Monovarietal wine from one sole plot
of our own vineyards.
Made to Terra Mallorca PGI (Protected Geographical
Indication) wine requirements.**

PRODUCTION

Selective manual harvesting

Fermentation in stainless steel tanks at a controlled temperature.

Alcoholic strength: 12.5 %

TASTING NOTES

Appearance. Orange in colour with reflections of copper and iodine.

Nose. In the nose, it is fresh, very complex, with highly citric aromas, orange, lemon zest, roses with very subtle reminders of peach, mango, and unripe strawberries.

Palate. The attack is very inviting. It is both round and saline, with a good level of acidity, an aftertaste of tropical fruits, and lots of white flower.

Suggestions. It pairs perfectly with rice dishes and white meats, as well as being an ideal aperitif. It also goes well with light cream soups and cheeses.

The ideal serving temperature for this wine is between 10 and 12 degrees centigrade.

