

GIRO ROS 2020

This is a native Mallorquin variety of white grape, which dates back to before the phylloxera blight, was about to disappear, as it is a variety with a very low yield and is difficult to grow.

Despite these inherent difficulties, its winemaking characteristics make it a very special grape, giving rise to wines of great quality, as local varieties have a unique affinity with our Mediterranean climate.

**A 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: 13 %

TASTING NOTES

Appearance. Straw yellow in colour, with greenish reflections, clear and bright.

Nose. In the nose, it is complex, fresh, both very expressive and mineral. Primary aromas of mango and peach skin. Secondary aromas are citrus fruit, with special reminders of lime, and orange peel, also further floral aromas reminiscent of jasmine and orange blossom.

Palate. In the attack there is good level of acidity, with saline notes, and round. Long in mouth, floral aftertaste, and ripe, stone fruit aromas.

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

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

