

## GIRO ROS 2021

This is an indigenous variety of white grape from Mallorca. Its cultivation dates back to pre-phylloxera plague times and it was on the point of disappearing, as it is a low yield variety and difficult to cultivate.

Despite the difficulties entailed, its winemaking characteristics make it a very special variety and it can produce high quality wines that demonstrate its unique affinity with our Mediterranean climate.

---

**A monovarietal wine made with grapes from one sole plot of our own vineyards.**

---

### PRODUCTION

Selective manual harvesting.

Fermentation in stainless steel tanks at a controlled temperature and aged partially in new barrels of French oak.

Alcohol content: 14,5 %.

---

### TASTING NOTES

**Appearance:** Straw-yellow, with golden reflections. Limpid, shiny.

**Nose:** in the nose, it is complex, with primary aromas of peach, banana, and mango. Also present are floral notes, reminiscent of jasmine and orange blossom.

**Palate:** It has a good level of acidity and considerable volume in the mouth. A long finish, with a flavour of ripe fruit, and a finish that brings to mind toast and coffee.

**Suggestions;** It pairs perfectly with rockfish, shellfish, rice dishes and white meats, as well as with cheese and cold meats and sausage.

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



stacatarina