

‘NGUANY BLANC 2021

This is the first blended white wine produced by Santa Catarina in our new winery. It is an estate wine, where all the grapes come from the same estate, Giró Ros 55% and Viognier 45%, from the 2021 harvest, following rigorous selection of the grapes.

Made to Vi de la Terra de Mallorca PGI (Protected Geographical Indication) requirements.

PRODUCTION.

Selective manual harvesting.
Fermentation in stainless steel tanks at a controlled temperature. Aged with its fine lees for 4 months in stainless steel tanks.
Alcohol content: 14.5%

TASTING NOTES

Appearance: Shiny yellow, with greenish reflections.

Nose: On the nose, it is floral, fresh, and very Mediterranean with aromas of white flowers, such as irises, roses, or orange blossom. One also finds citrus notes and a tropical point, reminiscent of orange peel and peach skin.

Palate: In the mouth it has a long finish, very savoury and fresh, with a good body, and a persistent aftertaste.

Suggestions: It pairs perfectly with rockfish, shellfish, and rice dishes.

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



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