

PRENSAL 2021

This is an indigenous variety of white grape, also called "Moll" in some parts of the island. It is an ancestral grape, which once used to be the most widely cultivated and predominant variety in Mallorca. It was generally used for blends with other varieties. Its huge yield tended to weaken its other characteristics, and its final alcoholic strength was very low.

We have worked hard in the vineyards to reduce its yield of fruit on the vine in order to develop a wine that is 100% Prensals Blanc.

**A monovarietal wine made with grapes 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 and then aged the same tanks with its fine fermentation lees.
Alcohol content: 13.5 %.

TASTING NOTES

Appearance: Straw-yellow, with greenish reflections.
Limpid, shiny.

Nose: In the nose it is fresh, very expressive, with aromas of white pipfruit, such as apples and pears, in addition to other more tropical aromas like pineapple and peach.

Palate: Very rounded, with well-integrated acidity and a finish of ripe fruit such as pineapple and mango.

Suggestions: It pairs perfectly with any type of fish, rice dishes, shellfish, and white meats.

The ideal serving temperature for this wine is between 6 and 8 degrees centigrade.



stacatarina