

— *Vino Rosado* —

## Sió Rosat

In the midst of the rosé revolution, which is becoming increasingly more complex, we are seeking to produce a gastronomic wine that shows the uniqueness of the ancestral Mallorcan variety Gargollassa. This wine is the result of more than a decade of experimentation and a lot of effort to recover a local variety, which inexplicably was on the verge of extinction.

Ancient documents, including the famous collection of Archduke Ludwig Salvator, describe it as one of the most recommended varieties for the production of quality wines in Mallorca.

The last year in which the Gargollassa appears in the inventory of authorised varieties was 1979, shortly after which it disappeared from the wine-growing scene, probably due to its low yield and therefore, little interest in planting it. Years later, at the end of the 1990s, when the main attraction of a variety was the quality of the wine produced and not the quantity of grapes, the recovery of Gargollassa created a great deal of expectation and a search was made for plants that may have been left on unclassified estates. In 1998, Bodega Ribas managed to locate the only 3 remaining specimens on the island, and after years of experimentation and multiplication, presented this variety of singular character with great individual potential. This pre-phylloxera variety, descendant of the Heben and Monastrell varieties, has come to remind many of a Pinot Noir due to its delicate and elegant nuances.

**Geographical indication :** IGP Vi de la Terra Mallorca

**Year :** 2024

**Grape varieties :** Gargollassa

**Alcohol strength :** 12.7%

**Years of life :** 2 - 3

**Production:** 4.000 bottles de 0,75L

**Allergens :** Very low added sulphites; 34 mg/L



## Tasting Notes

### Appearance

*Clean and bright, pale pink colour with bright reflections.*

### Nose

*Delicate aromas of red flowers and redcurrants, with an evocative hint of wild red berries.*

### Palate

*The attack is refreshing and tense, with a pronounced floral character and a subtile saline touch on the finish.*

### Pairing Suggestions

*Ideal with "frit de marisc", crustaceans, salads, white meats and rice dishes.*

## Elaboration

Produced from the vineyards of our Can Ribas estate, whose short, stony soils contribute to low yields and increased concentration. Gargollassa, a pre-phylloxera variety recovered in the 2000s, provides the mineral and floral freshness, and our Callet from old vineyards planted in bush vines, provides the red fruit. The grapes are harvested by hand and selected in the winery. Pressing at very low pressures – maximum yield 58% – with Inertys closed press, which enhances the primary and fruity aromas thanks to the protection against oxidation during pressing. Fermentation with indigenous yeast in stainless steel tanks at 14-16°C for approximately 25 days. Very gentle filtration to respect the complexity. It is made with very little sulphur dioxide.

