

— Sweet White Wine

Sioneta Blanc

Naturally sweet late harvest wine produced from bunches of small-berried Muscat grapes that have been over-ripened and dried on the vine.

Geographical indication : IGP Vi de la Terra Mallorca

Year : 2024

Grape varieties : 100% small-berried Muscat

Alcohol strength : 12%

Years of life : 5-6

Production: 1.000 bottles of 0,5L

Aging: 6 months. Barrel Type: 100% new French oak (500L)



Tasting Notes

Appearance

Yellow straw colour with new gold hues.

Nose

Exotic and floral, aromas of grape juice, white flowers and fresh herbs together with some tropical fruit like litchi.

Palate

A pleasant feel in the mouth, intense freshness and a great fruit intensity. Great balance between sweetness and acidity.

Pairing Suggestions

Ideal with foie gras, cheeses and deserts with fruit.

Elaboration

Late harvest of Moscatel de Frontignan bunches, which were left to over-ripen on the plant to achieve a higher sugar concentration by dehydration of the grapes.

Manual selection in the vineyard and on the sorting table is essential to eliminate green bunches or bunches with symptoms of rot. Delaying the harvest is a risk and a significant loss of production, but it is the only way to increase the sugar percentage. Pressing of the clusters in a pneumatic press at higher pressures than other white wines in order to extract the contents of the raisin grapes. Fermentation in 500-litre barrels at 14°C with our own yeasts that have been selected for their sensitivity to changes in the environment. When we achieve the ideal proportion between sugar and alcohol, we interrupt the fermentation by applying cold. The wine remains in the barrel, with its lees, for a total of 6 months.

