

White Wine aged in barrel

Sió Blanc

White wine made from Prensal Blanc from old vineyards, Giró Ros, and Viognier aged in oak barrels. We aim for complexity and length. The Prensal variety is characterized by its delicacy on the nose when the vineyard is young, but only old vineyards can provide the structure and length necessary for aging. In addition to the age of the vineyards, vineyard management is essential; production must be very limited, and strict control is carried out to avoid excessive overripening and to maintain the correct acidity that allows for long aging in both barrel and bottle.

Geographical indication : IGP Vi de la Terra Mallorca

Year : 2024

Grape varieties : 40% Prensal Blanc, 29% Giró Ros, 31% Viognier

Alcohol strength : 12%

Years of life : 4-5

Production: 12.253 bottles of 0,75L

Aging: Giró Ros and Viognier aged sur lies during 5 months in new french oak of 500L

Allergens : Very low added sulphites; 64 mg/L



Tasting Notes

Appearance

Clean and bright lemon straw colour.

Nose

Great aromatic complexity with notes of citrus, stone fruit like apricots and white peach and hints of white flowers and almond leaf.

Palate

It is well-balanced and rich, with a refreshing mineral/citrus entry and a certain structure in the mid-palate that lengthens the aftertaste.

Pairing Suggestions

Ideal with fish, lobster with potatoes, pasta or stewed white meats.

Elaboration

Selection of Prensal, Giró and Viognier plots with the aim of achieving a white wine for ageing, seeking complexity and structure. The native Prensal variety, delicate and herbaceous, comes from our oldest bush vines with lower yields, located in the original plot in the centre of the vineyard and cultivated in a respectful manner since the 17th century. The Giró, a recently recovered local pre-phylloxera variety, is characterised by its greater aromatic complexity and better ageing potential than Prensal, which allows part of it to be fermented in barrels. Viognier is the most suitable for barrel ageing and adds structure to the whole. The grapes are harvested by hand and the bunches are strictly selected and pressed at low pressures in a closed Inertys press. We are currently in trials with our own yeast fermenting at 15-16°C for 35-40 days. Partially fermented and aged on its lees in 500 litre French oak barrels for 5 months. Very gentle filtration and low sulphur content added.

