

— *Rosé Wine* —

Ribas Rosat

The study of Mantonegro and its behaviour according to the age of the vines has allowed us to select the most suitable plants for the production of this wine. We aim for fresh fruit and moderate alcohol content, for which we chose younger vines planted in deeper soils. A delicate treatment of the grapes and the direct pressing of whole bunches allow us to obtain a fine wine with subtle fresh aromas and a refreshing taste.

Geographical indication : IGP Vi de la Terra Mallorca

Year : 2024

Grape varieties : 83% Mantonegro, 17% Callet

Alcohol strength : 13%

Years of life : 2 - 3

Production: 55.962 bottles 0,75L, 600 Magnums 1,5L

Allergens : Very low added sulphites; 84 mg/L



Tasting Notes

Appearance

Clean and bright pale salmon pink colour.

Nose

Expressive with notes of wild red fruit, pomegranate, redcurrants, pink grapefruit, white peach and tropical notes like papaya.

Palate

On the palate is fresh and fluid, with repeated aromas of fresh red fruit.

Pairing Suggestions

Ideal with Mallorcan "Tumbet", pasta, sushi and rice dishes.

Elaboration

Early and manual harvesting of Mantonegro grapes from our vineyards with deeper soils and a higher percentage of clay, in order to produce fresher wines. In the winery, the bunches are selected on a sorting table where those that are not in optimal conditions of health or ripeness are eliminated. Pressing at very low pressures – maximum yield 55% – to avoid oxidation and extraction of heavy polyphenols from the skins and thus highlight the primary fruit aromas. Fermentation of the must in stainless steel tanks at 13-15°C for approximately 30 days with a selected indigenous yeast from our vineyards, thanks to a collaboration project with the University of the Balearic Islands. Very gentle clarification to eliminate possible bitter notes and low sulphur content added.

