

White Wine

Ribas Blanc

It is our freshest entry wine, the most frank and varietal expression of our Prensals Blanc vineyards that grow in a warm and sunny Mediterranean environment, tempered by gravelly soils and a gentle sea breeze. We accompany Prensals Blanc, the island's main white variety, with Giró Ros, a local variety that was almost lost and only recently recovered, to add a touch of intensity.

Geographical indication : IGP Vi de la Terra Mallorca

Year : 2024

Grape varieties : 91% Prensals Blanc, 9% Giró Ros

Alcohol strength : 12,3%

Years of life : 2 - 3

Production: 63.333 bottles of 0,75L

Allergens : Very low added sulphites; 40 mg/L



Tasting Notes

Appearance

Pale yellow color with bright green hues.

Nose

It shows a range of fresh aromas such as pear, apple and quince along with floral hints of orange blossom.

Palate

The entry is vibrant and refreshing, offering a burst of citrus zest and lively lemon aromas, complemented by the crisp, juicy notes of pear. A delicate whisper of white flowers adds a touch of elegance and finesse.

Pairing Suggestions

Ideal to enjoy with appetizers, salads and fish.

Elaboration

Made from a selection of Prensals Blanc vineyards, harvested by hand between the end of August and mid-September. The older, goblet-trained vines, with greater clonal diversity, are the first to ripen as they are planted on shorter soils and provide length on the palate. The younger vines, planted in deeper soils and coming from a mass selection of the old vines, are harvested from September onwards, and give the wine freshness on the nose and a more fluid passage through the mouth.

A small percentage of Giró Ros, also a local variety, contributes to the whole by accentuating the primary aromas of the grape.

Manual selection of the bunches in the winery, eliminating those that do not meet the quality criteria. Pressing at low pressures - maximum yield 67%- with Inertys closed press, which enhances the fruity aromas thanks to the protection against oxidation during pressing. We are currently in trials with our own yeast and ferment in stainless steel tanks at 13-15°C for 40-45 days. Very gentle fining to eliminate possible bitter notes and low sulphur content.

