



SA SIVINA 2018

LEES MADURATION

A perfect introduction into Mallorcas world of wines. An exciting wine with only autochthonous varieties Giro Ros and Prensal Blanc. Mallorca in a bottle.

VARIETIES: Giró Ros, Prensal Blanc.

PRODUCTION: Matured on lees in stainless steel tanks. 10% in new French oak barrels.

COLOUR: Clear lemon.

NOSE: Medium aromatic intensity. Clean aromas with a variety of fruit characteristics (quince, banana, melon, apple). Light floral notes (almond- and peach blossom). Light notes of toast and brioche.

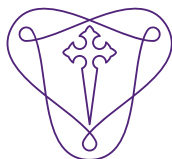
PALATE: Dry and pleasantly fresh and flattering. Again; fruity notes (pineapple, apple) and flavours of roasted almonds. Medium finish.

ANALYSIS:

Graduation: 13% vol.

Total acidity: 5.5 g/l

Residual sugar: 3.17 g/l



ES FANGAR
VINS