



TECHNICAL DATA

Variety: **100% Ull de Llebre**
 Yield: 6.500 kg/hectare 7
 Age of the vineyard: 12 years
 Acidity: 5.50 gH2T/L
 Vol: 14,5% pH: 3,37
 Volatile Acidity: 0.45 gHAc/L
 Plot: "La Niña Bonita"

TASTING NOTE

"The longevity of the Serra de Tramuntana"

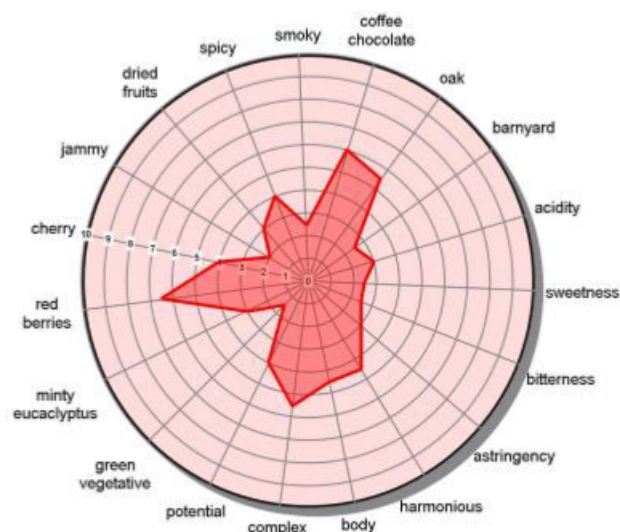
Intense cherry colour. In nose it is a balance of fruits, minerals and aging in lees and barrels. On the palate it has a pleasant entrance, voluminous and elegant, velvety texture. Good acidity balance and alcoholic strength. Very long aftertaste where varietal aromas reappear and breeding.

PAIRINGS

Paired with all types of meats including lamb and suckling pig.

TEMPERATURE

17-18°



Coming from the best slopes of the Serra de Tramuntana exposed to the rising sun to achieve that personality that characterizes it. Carefully selected vines from a plot of 1.4 hectares. Elaborated with patience, grapes destemmed without crushing, fermented and macerated for 25 days in stainless steel.

Remains on its yeasts for 5 months. It ages 12 months in French oak and remains in bottle for another 12 months. It may present precipitates due to the fact that it has not been stabilized, its decantation is recommended.