



TASTING TEST

MARGES

2025

The Serra de Tramuntana in a bottle

TASTING NOTES

Straw-yellow in color with golden hues, it has a fruity aroma. Pineapple, pear, and banana blend with the spicy notes of Mantonegro and sweet, candy-like notes. On the palate, it is full-bodied with a slight salty character—refreshing, complex, long, and deep.

PAIRINGS

Appetizers, nuts, light meals, cutting-edge cuisine, and Asian cuisine.

TEMPERATURE 10° - 12°

TECHNICAL DATA

Variety	Mantonegro		
Vol,	12.5%	pH	3.60
Acidity	5.20 g H ₂ T/L	Volatile Acidity	0.40 g HAC/L
Vineyard age	16 years	Yield	6,500 kg/ha
Plot	Selection of grape varieties		

The Mantonegro grapes, grown in the coolest areas along the dry stone walls of the Superna Valley, are harvested with great care to prevent the skins from breaking and transferring color to the wine. This is a “blanco de negras” in its purest form; the grapes are cold-pressed very quickly. As a result, the yield is low. Native yeasts selected via “pie de cuba” are added to the must, which ferments for 25 days at a very low temperature. To preserve its freshness and unique characteristics, malolactic fermentation is not performed.