



## TASTING NOTE

### *"The world's tallest Mantonegro"*

Intense cherry colour. Jams of red and black fruits, spices and minerals. Very pleasant entrance, voluminous and velvety. It emphasizes the balance and depth of the black shawl cultivated at altitude.

## PAIRINGS

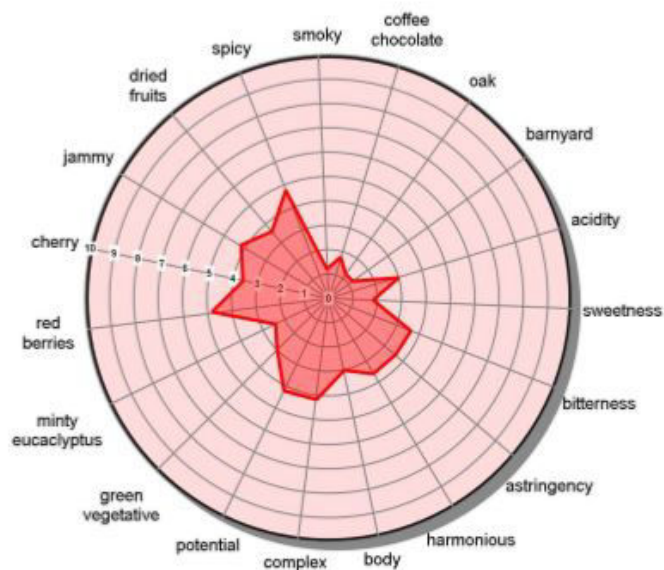
Harmonize any meat, including blue fish and the traditional gastronomy of the Tramuntana.

## TEMPERATURE

15-16°

## TECHNICAL DATA

Variety: **100% Mantonegro**  
 Yield: 7,000 kg/hectare  
 Vineyard age: 4 years  
 Acidity: 5.40 gH2T/L  
 Vol: 14.5% pH: 3.65  
 Volatile Acidity: 0.48 gHAc/L  
 Plot: "Ses terrases"



Tribute to the Supernins. Winegrowers, farmers, olive growers, cattle ranchers and charcoal burners who inhabited the Superna Valley for centuries. It is the result of ancestral work and the search for balance and depth. "Ses Terrases" is located 400 meters above sea level.

It is the Mantonegro with the highest altitude on the island and therefore of the world. For this reason we work to obtain a fresh grape, intense in colour and aroma. It is vinified for 45 days with its skins, without intervention, then pressed. It remains in its lees until the day before bottling. Slightly filtered.