

# TASTING SHEET

## LLÀGRIMA DE SUPERNA

2020



### TASTING NOTE

#### *"The freshness of the mountains"*

Very pale pink colour, with very light orange reflection, typical of Mantonegro. On the nose we find red fruits, such as strawberry and raspberry, citrus notes of grapefruit, white flower, and delicate balsamic hints with a gourmand finish. On the palate it has a glyceric, unctuous entry, with an elegant texture and final persistent, harmonious, balanced and appetizing.

### PAIRINGS

Accompanies with grilled vegetables, fish in sauce, rice, tortillas, moussaka and Italian cuisine.

### TEMPERATURE

08-10°

### TECHNICAL DATA

Variety: **Mantonegro / Tempranillo**

Yield: 7,000 kg/hectare

Age of the vineyard: 13 years

Acidity: 5.60 gH<sub>2</sub>T/L %

Vol: 13,5% pH: 3.45

Volatile Acidity: 0.4 gHAc/L

Plot: 40% "Sa Font de Mesina"  
60% Ses Voltes

Blush teardrop rosé wine from the coldest vineyards of the Tramuntana region, providing fresh aromas and balanced acidity. The de-stemmed and crushed grapes are pressed directly at low pressure to obtain the teardrop must. The debourbage is static and cold for 72 hours.

The fermentation is the result of a careful study of 7 vintages in which we have chosen to select yeasts from Provence. It ferments at 16°C and does not undergo malolactic fermentation.