

TASTING SHEET

los **SUPERNINS** 2019



TECHNICAL DATA

Variety: Mantonegro
Yield: 7,000 kg/hectare
Vineyard age: 6 years
Acidity: 5.3 gH2/L
Vol: 13% alc. pH: 3.52
Volatile Acidity: 0.48 gHAc/L
Plot: "Ses terrazas"

TASTING NOTE

"The world's tallest Mantonegro"

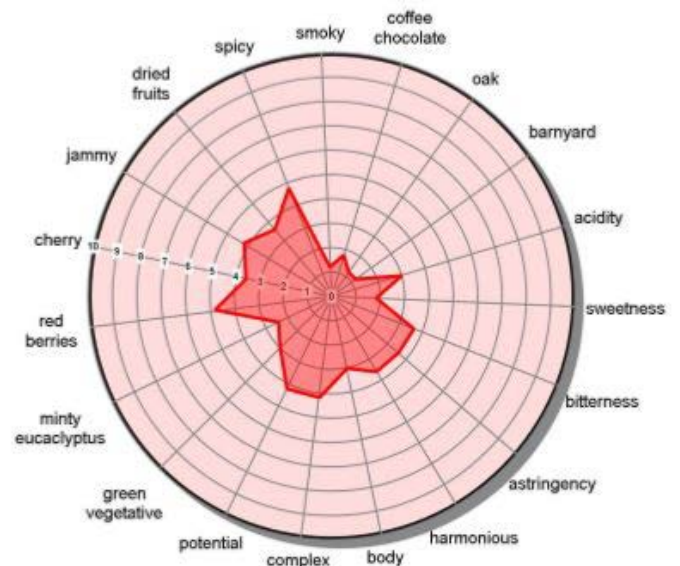
Intense cherry colour. On the nose, jams of red and black fruits, cherry, spices and minerlas. Tobacco notes, smoked and vanilla. Very pleasant mouth entrance, voluminous and velvety. It emphasizes the balance and depth of the Mantonegro cultivated at altitud.

PAIRINGS

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

TEMPERATURE

15-16°



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.