



BODEGA  
**SON VICH**  
*de Superna*



## TASTING TEST

### LLÀGRIMA DE SUPERNA

2024

## *The mountains' freshness*

### TASTING NOTES

Very pale pink in color, with the orange-hued glimmer characteristic of the Mantonegro grape. On the nose, there are red fruits such as strawberry and raspberry, citrus notes of grapefruit, white flowers, and delicate balsamic hints, with a sweet finish. Harmonious, balanced, with an elegant texture and a lingering finish.

### PAIRINGS

Serve with grilled vegetables, fish in sauce, rice dishes, omelets, mous-saka, and Italian cuisine.

TEMPERATURE 8° - 10°

### TECHNICAL DATA

Variety	Tempranillo and mantonegro		
Vol,	12.5%	pH	3.52
Acidity	5.50 g H <sub>2</sub> T/L	Volatile Acidity	0.37 g HAC/L
Vineyard age	16 years	Yield	6,800 kg/ha
Plot	60% Ses Voltes and 40% Sa Font de Mesina		

*A free-run rosé wine from the coolest vineyards in the Tramuntana mountains, which impart fresh aromas and balanced acidity. The destemmed and crushed grapes are pressed directly at low pressure to obtain the free-run juice. Cold settling is carried out statically for 72 hours.*

*Fermentation is the result of a meticulous study of seven vintages, during which we opted to select yeasts from Provence. It ferments at 16°C and does not undergo malolactic fermentation.*