

CAP ANDRITXOL

BODEGA



CORSARI

BASIC INFORMATION

- IGP vi de la Terra de Mallorca
- Wine: White wine
- Year: 2018
- Varieties: 91 % Prensal Blanc + 9 % Chardonnay
- Winery: Cap Andritxol
- Origin of the grapes: Sta maria del camí and Felanitx

PRODUCTION

- Harvesting: hand-collected into 12 kg boxes and selection in the field.
- Transport and entry of grapes: Transported in cold trucks, with a minimum time between field and entry for production.
- Production: Gentle pressing with no contact with oxygen. Static defrosting and fermentation with a controlled temperature of 14-16 °, in small stainless steel vats, 5000L.
- Ageing: Ageing on thin lees for 3 months in vat.

PRESENTATION OF THE PRODUCT

- Bottle: Bordeaux bottle 325mm in height.
- Capacity: 75 cl
- Boxes: Cardboard boxes of 6 Bottles/box.

TASTING NOTES

- Colour: Pale yellow with a hint of green, clear and bright.
- Nose: Average intensity. When served, the wine has a sweet aroma reminiscent of ripe fruit, a tropical touch like pineapple which evolves into hints of apple.
- Taste: Mild in the mouth. This wine is light and refreshing wine with little structure, yet persistent. A wine that is long-lasting in the mouth, and with ripe fruit reappearing in the back of the nose.

OTHER INFORMATION

- Serving temperature: 8 – 10 °C
- Consumption: Between 1 and 2 years.
- Pairing: Any kind of rice, fish, and perfect for sushi.
- Origin: Sencelles- Mallorca

Bodega Cap Andritxol S.L.
Carretera de Montuiri, Km. 2,7
07140 Sencelles (illes Balears)
info@capandritxol.com